

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries

PRAGUE POWDER

REGISTERED U. S. PATENT NOS. 2054623, 2054624, 2054625, 2054626



We advise the use of Prague Powder and Prague Powder Pickle for the "short-time cure." Prague Powder Pickle penetrates to the bone and into the bone and creates a lively, mild, natural ham taste.



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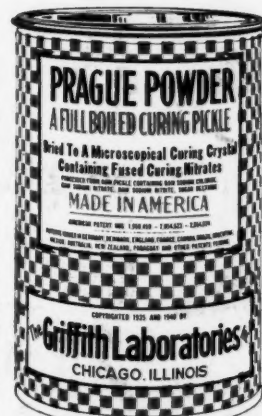
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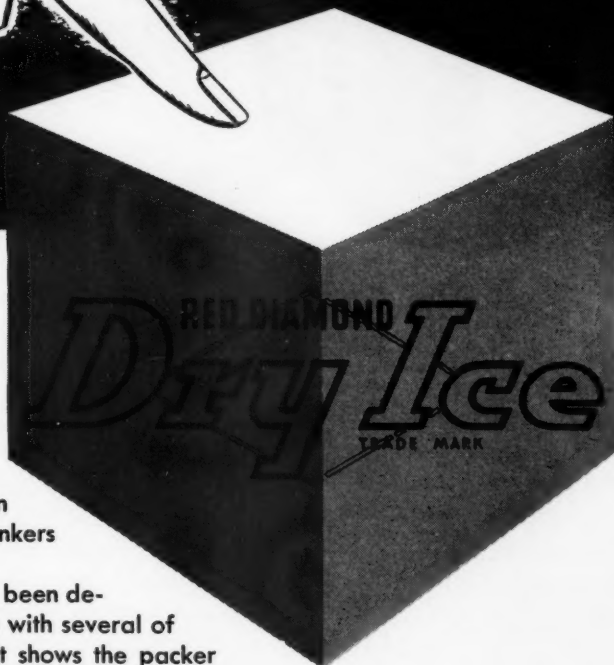
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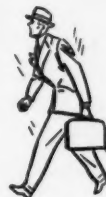
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THE NATIONAL Provisioner

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(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

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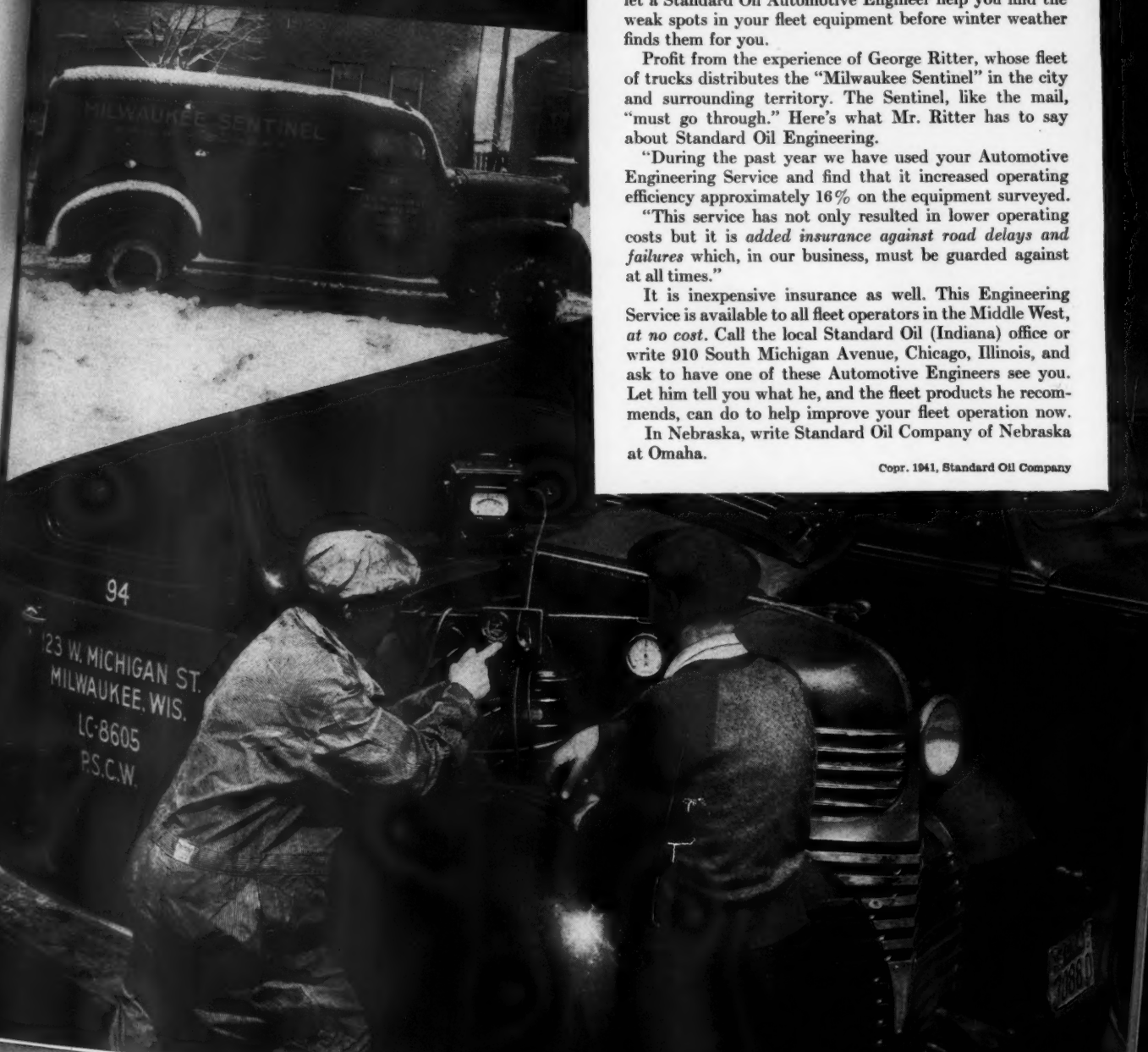
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THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

Differentials Set in New Hide Price Schedule by OPA

PRIce differentials were established for all grades and classifications of domestic hides in an extensive amendment to Price Schedule No. 9, Hides, Kips and Calfskins, announced on September 13 by Leon Henderson, administrator of the Office of Price Administration. Differentials are graded downward from a top price of 15½¢.

The present amendment continues the average level of prices which has ruled in recent months in the absence of differentials, but establishes a spread above and below the former ceiling for different qualities of hides. The OPA states that the amendment does not justify any change in the price of leather or leather products.

The OPA pointed out in its announcement that it had been hoped that normal differentials would develop for the various grades under market conditions when the original schedule (setting a 15¢ ceiling) was established. However, this did not take place and branded hides, as well as natives, have been selling at the ceiling price and the customary trade practice of selecting and classifying hides and skins before sale has been abandoned by many sellers.

Tanners, particularly specialty tanners making industrial leathers, have been forced to buy hides in combination lots in order to obtain the types needed for their operations and the distribution of hides of various types has been seriously affected.

"Careful examination of evidence submitted by leather tanners has shown that their costs have been increased appreciably by combination lot buying. Studies by my office of all of the factors involved make it plain that the establishment of a system of differentials will help to restore normal trade practices, benefit all users of hides, and relieve the pressure of an increase in leather prices," Mr. Henderson said.

Since the original schedule was issued, 10 of the 12 classifications of packer hides have been selling at the ceiling

(Continued on page 27.)

Annual Convention to Orient Meat Industry Toward 1941-42 Problems

• Technical and Operating Developments, the Impact of Defense and Producer Problems to be Surveyed at Sectional Meetings.

CHEMISTRY, operating, accounting, and other subjects of importance to the operation of the meat packing business will be covered in the five sectional meetings of the American Meat Institute's thirty-sixth annual convention on Friday and Saturday, October 3 and 4.

The accounting section meeting, over which G. M. Pelton of Swift & Company will preside, is scheduled for Friday morning. Speakers will cover the revenue act of 1941, meat packing departmental cost accounting systems, and methods of inventory valuation.

At the afternoon session of the chemistry and operating section meeting, the place of meat in defense will be the primary theme. E. N. Wentworth, Armour and Company, will preside. Major Jesse H. White of the Subsistence Research Laboratory, Chicago Quartermaster Depot, will speak on preparing and packaging meat and meat products for the Army. Lt. Col. Fred C. Waters, depot veterinarian, Chicago Quartermaster Depot, will discuss "Inspecting Meats for the U. S. Army." "The Effect of the Defense Program on Packages and Supplies" will be discussed by Frank Raney of John Morrell & Co. On the same program, O. G. Hankins of the U. S. Bureau of Animal Industry, will outline some of the problems related to the freezing of meat.

Improved methods of selling meat to America and the effect that present merchandising opportunities, as developed by the industry's meat educational program, will have on the future of meat merchandising, will be reviewed at the sales and advertising section meeting scheduled for Friday afternoon. R. H. Gifford, Swift & Company, will preside at this meeting.

Lionel Moses, sales manager of the *American Weekly* magazine, Benjamin Wood, managing director of the Tea

(Continued on page 8.)

• Experts on Nutrition, Defense, Lard, Merchandising, Livestock and Economics to Speak at American Meat Institute Convention Sessions.

WHAT is the outlook for livestock supplies? What is the future of your money? What steps is the meat industry taking to sell more meat to America? What is the place of meat in the national nutritional program?

These and many other important current questions will be answered by representatives from the livestock and meat industry, other industries, and government at the thirty-sixth annual convention of the American Meat Institute to be held October 3 to 7 at the Drake hotel, Chicago.

George A. Schmidt, chairman of the Institute's board of directors, will preside over the opening convention session



GEORGE A.
SCHMIDT



W. HARDEN-
BERGH

on Monday morning, October 6. Highlights of the Institute's activities during the past year will be covered by Chairman Schmidt in his opening address.

One of the biggest current jobs facing the industry today—that of supplying meat for use under the national defense program—will be discussed by government representatives already well-known to most meat packers. Dr. M. L. Wilson, chairman, Nutrition Advisory Committee of the national defense program, will discuss the work of his com-

mittee, and the progress of the national nutritional program, especially as the new effort is related to meat.



COL. LOGAN



M. L. WILSON

"Meat for the Army" will be the topic reviewed by Lt. Col. Paul P. Logan, chief of the subsistence branch, Quartermaster Corps, U. S. Army. Colonel Logan has worked closely with the industry during the last several months in developing types of meat for army use.

Another representative of the government, C. A. Burmeister, agricultural economist of the U. S. Department of Agriculture, is well-known to Institute conventions for his careful review of prospective supplies of livestock. Mr. Burmeister will discuss the same subject this year on the Monday morning program.

Progress of the industry's meat educational program, and the opportunity it offers meat packers to improve the sale of meat and at the same time effect an improved state of national nutrition will be outlined in full by five speakers close to the work of the campaign. G. F. Swift, chairman of the advertising policy committee, will preside over that part of the Monday morning program dealing with advertising. Interesting points of the educational program will be reviewed by R. A.



R. A. RATH



G. F. SWIFT

Rath, chairman of the advertising planning committee; Elmo Roper, famous research analyst; D. V. Pinkerton, director of the meat educational program, and Dr. Morris Fishbein, Editor of the *Journal of The American Medical Association*.

Other well-known individuals in the livestock and meat industry will appear on the Tuesday convention ses-

sions. Among them will be Jay Taylor, president of the Texas and Southwestern Cattle Raisers Association, who will discuss the outlook for livestock producers. "Lard and What We Are Doing About It" is the subject of a talk to be made by G. G. Fox, vice president of Armour and Company. The industry's experience during the last World War, and the lessons that it gave will be reviewed by Wesley Hardenbergh, president of the Institute.

The current economic situation will be discussed by two speakers, both of whom are close to current industrial and monetary trends—Sir Charles Morgan-Webb, economic advisor of the British parliamentary monetary committee, who will talk on "The Future of Your Money" and Arundel Cotter, industrial editor of the *Wall Street*



M. FISHBEIN



J. TAYLOR

Journal, who will speak on the subject of "Fool's Profits."

A leader in a relatively new, but distinctly modern industry—W. A. Pat-

erson, president of United Air Lines—will talk on "Top Management Views the Personnel Problem." As head of one



G. G. FOX



MORGAN-WEBB

of the country's largest air lines, Mr. Patterson has had broad experience in the personnel problem under current economic conditions.

Three evening parties are being arranged for those attending this year's convention. A dinner with entertainment, planned especially for those attending the sectional meetings, will be held in the grand ballroom of the Drake hotel on Friday evening, October 3.

The dinner dance program arranged for Monday evening is one of the most colorful and entertaining in the history of this annual affair. This party also will be in the grand ballroom of the Drake.

The annual dinner, with outstanding entertainment features and a well-known after dinner speaker, is scheduled for Tuesday evening at 7 o'clock in the Palmer House grand ballroom.

VALUABLE SECTION PROGRAMS PLANNED

(Continued from page 7.)

Bureau, and Andrew Duncan of Leo Burnett Company, Inc.

An important sectional meeting which has been held at recent annual conventions is that dealing with livestock problems. This year's meeting is scheduled for 9 a.m. on Saturday. G. B. Thorne of Wilson & Co. will preside.

What the meat educational program means to livestock producers, how they can use it in their business, and how they can help make it successful will be discussed by J. H. Moninger, AMI.

J. C. Petersen, former president of the Iowa Lamb Feeders Association and an operator of noted ability, will talk on developments in lamb feeding.

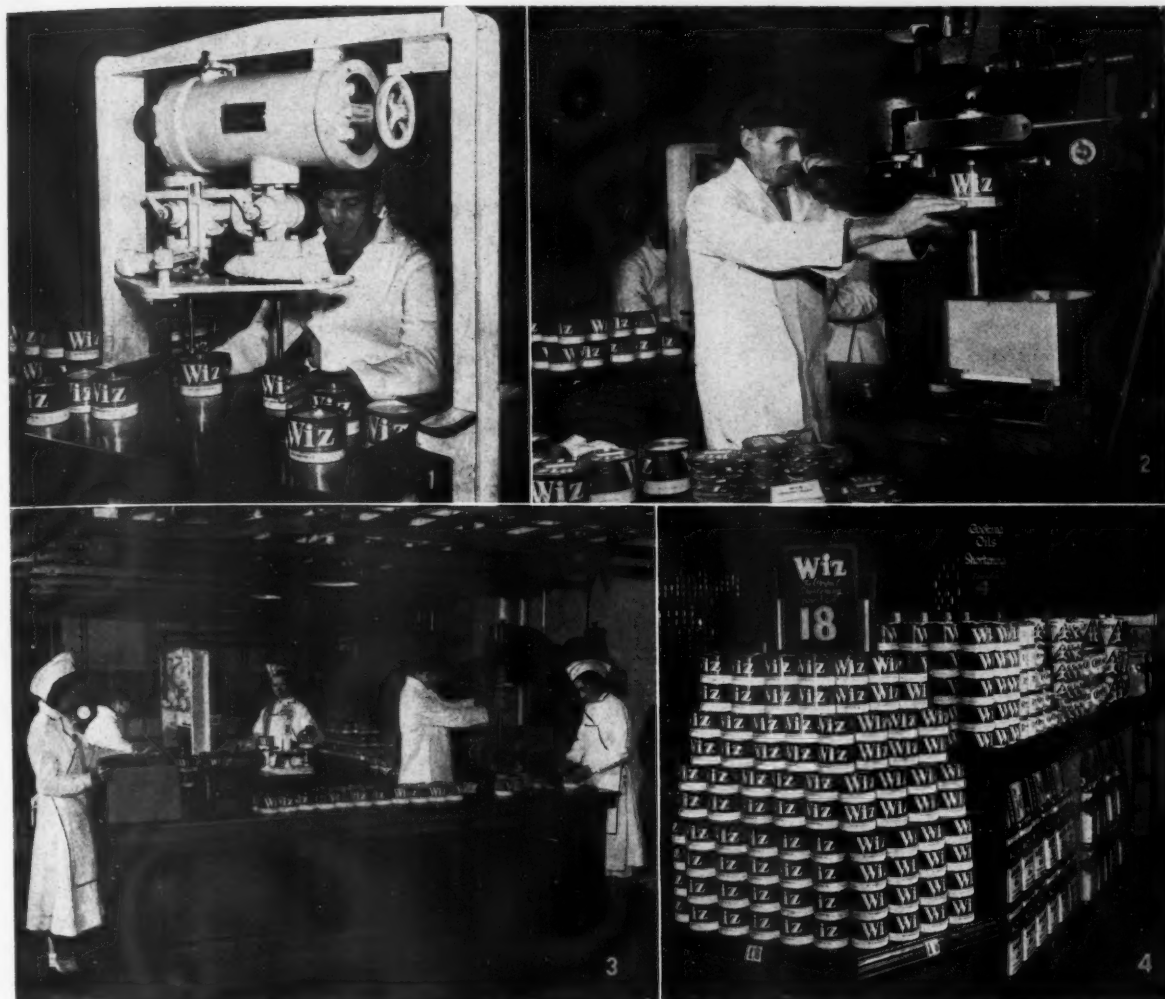
With the national defense program moving along at a rapid pace, and its effect being felt in every home in the country, the importance of livestock and of the men behind the production of livestock is becoming more widely recognized. The views of the Corn Belt producer on the current national and international situation is of extreme importance to representatives of the meat packing industry. Earl Elijah, president of the Iowa Swine Producers Association, will explain this viewpoint.

Another important individual in the marketing setup of the livestock and meat industry is the cattle feeder. Cattle feeding operations, at present, are distinctly different in many respects from what they were before the present national emergency. William J. Breakenridge, an outstanding Corn Belt cattle feeder, will give his "Observations on Cattle Feeding."

Trends in meat eating habits are just as important to the livestock producer as they are to the buyer of livestock. These trends and their meaning for the livestock and meat industry will be outlined by T. A. Connors of the Great Atlantic and Pacific Tea Co.

Another Saturday morning sectional meeting is that of the sausage division. Walter Seiler of Karl Seiler and Sons, Philadelphia, will preside. Meat supplies, research in sausage production, the place of sausage in the meat educational program, labeling requirements under the new BAI regulations, as well as other subjects of pertinent interest to sausage makers will be discussed by representatives of the American Meat Institute, member companies and the U. S. Department of Agriculture.

"WIZ" IS A WHIZ FOR BOHACK



IT ISN'T called lard. It's packed in a squat, radically different 1-lb. container which permits visual inspection of contents, yet protects the shortening against spoilage and makes possible unrefrigerated display alongside vegetable shortenings in the retail store. Finally, initial tests have proved so encouraging that the H. C. Bohack Co. of Brooklyn, its developers, will offer the product soon in all its 475 retail units.

There, in a nutshell, is the story of Wiz, a new high-quality lard produced by Bohack and merchandised without the display disadvantages which have plagued packers since the rise of vegetable shortenings. The product is dry-rendered from fresh pork fat, bleached and deodorized. Its keeping qualities, it is reported, are accomplished without the addition of lecithin, gum guaiac or other preservatives.

Two years of research preceded development of the special container used for Wiz. The package is made of paper-board spiral tubing, laminated with

WIZ FROM PLANT TO STORE

Packaging procedure used for Wiz, new Bohack lard shortening, is shown above. Filling operation (No. 1) is followed by check-weighing and sealing of fiber container with cellophane-windowed inner rim (No. 2). Photo No. 3 shows complete packaging operation, including insertion of tabbed top lid (right) and packing. No. 4 illustrates Wiz in a retail display, competing on equal terms with higher-priced vegetable shortenings. Construction of unique package is illustrated below.

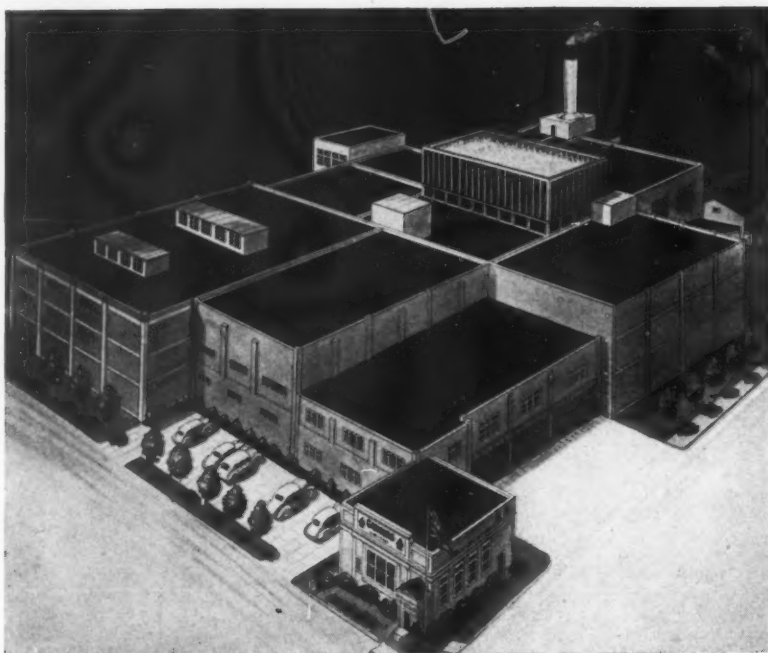


cellophane inside and out and printed on the outside cellophane covering. An eye-catching container in blue and white, it possesses a wealth of display possibilities and offers other unusual features which please the housewife.

Thanks to its special construction (see photos), the Wiz container enables the prospective purchaser to lift the tab-fitted upper lid and inspect the contents through a recessed cellophane window which forms the true top seal of the package. To use the product, the housewife has but to run a knife around the edge of this window and discard the cellophane. Paper lid is then used until time to discard the empty container. Once the can has been opened, Wiz must be kept under refrigeration.

A small folded leaflet is placed in the container between the cellophane window and the upper lid. Urging use of the product "for cooking magic," this leaflet explains the food value and digestibility of the shortening and points out its varied culinary uses, in-

(Continued on page 22.)



GAINERS GREW STEADILY WITH PIONEER TERRITORY

FIFTY years ago, John Gainer entered the retail meat business in Edmonton, Alberta, Canada, with a total capital of \$250. Western Canada was opening up; the railways were branching out. As the rails pushed westward, they brought large crews of hungry workmen. It was not long before Mr. Gainer found his tiny market building up a thriving wholesale business.

The half-century which elapsed between this modest beginning and the present development of Gainers Ltd. brought its share of defeats and disappointments along with the triumphs, but John Gainer took them in his stride. Happily, his sons shared his determination and foresight. Long before his death in 1938, the firm had become one of the leading packing



JOHN GAINER

plants in the western Canada territory.

When expansion led to the establishment of the first Gainer packing plant, the original retail store was converted into a plant office. A nearby structure housed the plant. Retail markets were set up in Edmonton, Strathcona and Wetaskiwin.

In 1911, the firm was incorporated as Gainers Ltd. and Arthur G. Gainer,

eldest son of the founder, was appointed managing director. His untimely death in 1937, at the age of 53, was a blow to the organization, and was followed the next year by the passing of John Gainer. Harold F. Gainer, son of Arthur Gainer, became president of the corporation and Clifford Gainer, third son of the founder, took the post of managing director.

The Gainers organization is still expanding in the western provinces of

Canada. It has branches at Vancouver, Victoria and Calgary and a fourth branch is soon to be opened at Saskatoon. All its branch managers are veterans of the Canadian meat trade and have long terms of service with



H. F. GAINER



C. GAINER

the firm. The sales force is directed by A. M. MacDonald, sales manager and secretary-treasurer.

Robert J. McLaren, A. I. A., well known Canadian packinghouse engineer and consultant, recently drafted plans for a new wing at the Gainers plant. Of the plant's construction and equipment, Mr. McLaren said:

"The plant, or arrangement of buildings at the outset, was up-to-date. The additional buildings erected from time to time as the business developed and grew fitted into a fundamental perfection of departmental arrangement which not only added to the volume, but also to the efficiency." Progress of the firm, according to the architect, has been accomplished by "an alert management, ready to adopt any improved methods or equipment to enable the company to supply the public with higher quality product at lower cost."

Livestock purchases amount to more than \$2,500,000 annually, most of which goes to farmers in the Edmonton and northern Alberta areas. Payroll for

(Continued on page 20)



SCENE IN GAINERS PORK CUTTING ROOM

The Gainers pork department now handles about 3,200 hogs per week. New killing floor equipment, installed this summer, has a capacity of 200 to 250 animals per hour. The company's exports of bacon to Great Britain recently reached a total of 1,000,000 lbs. monthly.

RECENT RESEARCH THROWS NEW LIGHT ON HAM SOURS

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

I.

BACTERIA, yeasts and molds classed together as microorganisms, are responsible for much of the product deterioration and spoilage which occurs during the handling and storage of meat. Well-known methods—chilling, freezing, curing, drying, smoking, cooking and canning—are used to prevent or minimize the action of these microorganisms. Fully as important in this respect are the sanitation, cleansing and sterilizing practices followed by the meat packer and sausage manufacturers.

All of these methods of preventing spoilage may be classified under two general heads. One covers all means of preventing contamination of product by microorganisms, and under the second come all methods of inhibiting growth of those bacteria, molds, etc. which do get on meat. No matter how clean a meat handler and his plant may be, it is not possible to prepare meats which are completely free from these agents of deterioration. As a result, the prevention of their growth has received the chief attention of the meat packer.

Results in Economic Loss

The souring of hams is one type of spoilage which is of considerable economic importance. Dr. John R. Mohler has pointed out that during the fiscal year ending June 30, 1929, losses due to ham souring amounted to about \$1,000,000. The industry has realized the extent of the savings which might result from a better understanding of the problem, and the subject has been investigated by several agencies. Two of these have been the U. S. Bureau of Animal Industry and the Institute of American Meat Packers (now the American Meat Institute). Both McBryde and Boyer of the Bureau reported on early studies on this problem, and the work of the Institute has been reported by Lewis, Reith, Moran, and Tucker. A review of this older work will be found in the book "Meat Through The Microscope" published by the Institute of Meat Packing.

Individual meat packing companies have interested themselves in the problem, but they have released little or no information on their work. Recently, however, Jensen and Hess of the research laboratories of Swift & Company reported their work in *Food Research* for May-June, 1941, in a 54-page article entitled "A Study In Ham Souring." All meat packers, especially those who have chemists or other scientific advisors, should study this article carefully. Since some packers may find the article a bit difficult to read,

it is reviewed here for readers of *THE NATIONAL PROVISIONER*.

Jensen and Hess point out that there are six types of sour hams and that the term "sour" is used in the meat packing industry to indicate a condition of putrefaction rather than the formation of acidity. The six types of sour hams are:

- 1.—Shank sours are the commonest type of sour. They occur in the bone marrow of the tibia, the larger of the two bones found in the shank end of the ham.
- 2.—Body sours or loin sours occur in the body of the meat itself. In the ham the location is usually in the cushion.
- 3.—Aitchbone sours are found in the aitchbone. This is the part of the pelvic bone, or os pubis, which remains in the ham as prepared for curing.
- 4.—Stifle-joint sours occur in the joint where the body bone, or femur, joins the tibia-fibula.
- 5.—Body-bone sours occur in the marrow of the femur.
- 6.—Butt sours are found between the aitchbone and the muscle tissue of the ham.

All of these types of sours are caused by a variety of bacteria which are capable of growing at temperatures of 38 degs. F. or lower. Spoilage can be produced by them in from 10 to 60 days depending on the type of cure and the location of the spoilage. It will be noted that three types of sours—shank, aitchbone, and body-bone—occur in the bone marrow. One type (stifle-joint sour) occurs within a joint which contains synovial fluid confined within a tendinous sack or bursa. A third type, butt sour, occurs between a bone and the surrounding muscle, and a fourth type is in the muscle itself. These facts indicate that an attack on ham souring cannot succeed if it is carried out along a single line.

Causes of Ham Souring

Jensen and Hess present a list of fifteen theories on the causes of ham souring which have been current in the packing industry. The list covers a wide range of packinghouse operations:

- 1.—Faulty or incomplete bleeding of the hog.
- 2.—Improper chilling, including slow and uneven chilling and frozen shanks.
- 3.—Contamination through the salt used.
- 4.—The employment of second or used pickle.

5.—Excessive beating in the dehairing machine.

6.—Bruises, cuts and tears.

7.—Shackling on bleeding rail.

8.—Shackling on dressing rail.

9.—Holding for too long a time on the killing floor at relatively high temperatures.

10.—Failure of curing ingredients to penetrate into the marrow.

11.—Mild cure or too little salt.

12.—Rickets of bones, especially the tibia, resulting in faulty bone structure.

13.—Poor quality hogs.

14.—Open marrows on tibia.

15.—Holding hams too long for grading or "averaging" before putting them into cure.

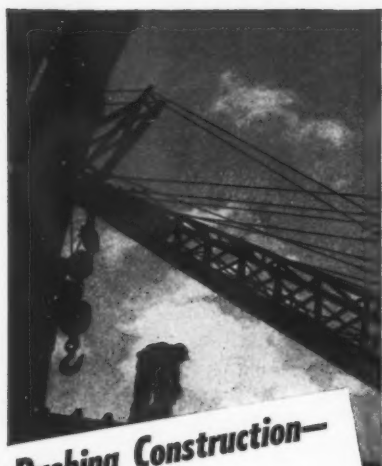
FAULTY BLEEDING.—In discussing some of these theories, Jensen and Hess point out that faulty bleeding has been studied over a period of four years in tests involving over 500,000 hams. The animals were bled from large and small incisions and allowed to hang on the bleeding rail from 0 to 15 minutes. The data so obtained show that faulty "bleeding out" is not a factor in ham souring. However, in the opinion of the writer of this review, this statement is not in harmony with conclusions which are advanced later in the article.

IMPROPER CHILLING.—In regard to improper chilling the authors call attention to the fact that the types of bacteria involved in ham souring get along very well at the temperatures found in the meat in the chill room. One type, *Clostridium putrefaciens*, even grows well at freezing temperatures. They agree that there are some indications that adequate refrigeration is very necessary, but their results proved clearly that chilling hog carcasses according to an "ideal curve" did not eliminate sour shanks and aitchbones.

While proper chilling may not be the cure for sour hams, as many packinghouse operators believe, the writer of this review would like to point out that the above-named bacteria generally grows in a still better manner at body temperature, and that numbers of bacteria are still about as important in infections in general as types. Consequently, correct chilling methods should not be abandoned.

Data obtained on over 1,400 frozen shanks and a similar number of unfrozen shanks showed that the latter group did not have fewer shank and aitchbone sours.

CURING INGREDIENTS.—In spite of a growing literature on the importance of bacteria in salt, sugar and other curing ingredients, the tests reported by Jensen and Hess did not support the theory that salt contamination is a factor in sour hams. They studied 4,000 hams cured with No. 2 rock salt and 4,000 cured with sterile vacuumpan salt but did not find fewer sours when the sterile salt was used. They also showed that curing sugar apparently plays no part in aiding the growth



Rushing Construction— SPEEDING PRODUCTION



CLATTERING air hammers, roaring bulldozers and clanging well casing noise dins the air throughout the country. Defense projects are being rushed—production is going up—up—and up! But the entire program is moving on a simple life necessity—Water!

Almost before the first transit is leveled. Layne men are on the job, rigs are up and the drills are biting through soil, clay, rock and on to water bearing formations. In record time you'll hear the hum of powerful motors and the splashing of cool clear water. Such is the tempo of today's unparalleled activity as the Nation faces an unpredictable future.

Keyed to the ever increasing and extremely urgent need for speed in production is Water! And wherever the Pump and Well is of Layne build, there you will find dependable performance no matter how heavy the load or prolonged the run.

Never has the Layne Organization been so keenly alert to its task of producing great quantities of water with utmost speed. Never has it been operating more efficiently. If you need more water to further speed production, write or wire

LAYNE & BOWLER, INC.
Memphis, Tenn.

LAYNE PUMPS & WELL WATER SYSTEMS

AFFILIATED COMPANIES

Layne-Arkansas Co.	Stuttgart, Ark.
Layne-Atlantic Co.	Norfolk, Va.
Layne-Central Co.	Memphis, Tenn.
Layne-Northern Co.	Mishawaka, Ind.
Layne-Louisiana Co.	Lake Charles, La.
Layne-New York Co.	New York City, N.Y.
Layne-Northwest Co.	Milwaukee, Wis.
Layne-Ohio Co.	Columbus, Ohio.
Layne-Texas Co.	Houston, Texas.
Layne-Western Co.	Kansas City, Mo.
Layne-Western Co. of Minnesota	Minneapolis, Minn.
Layne-Bowler New England Corp.	Boston, Mass.
International Water Supply	London, Ontario, Can.

of bacteria of the ham souring types.

Two lots of hams were cured with 100 lbs. of sodium nitrate per 1,000 gals. of pickle, the amount permitted by the U. S. Bureau of Animal Industry. In one batch the standard amounts of nitrite and sugar were used and the hams showed about 10.5 per cent shank and aitchbone sours. Three tests involving over 8,000 hams were run without nitrite or sugar. The percentages of bone sours obtained were 5, 13.76, and 11.45. Another experiment involved 1,356 hams cured with 500 lbs. of nitrate per 1,000 gals. of pickle; sours were almost entirely eliminated (one shank sour and no aitchbone sours). Evidently large, nonpermissible amounts of nitrate suppress bone-souring bacteria.

A group of tests were run in which hams were pumped with sterilized pickle or regular pickle. More than 183,000 hams pumped with sterile pickle showed 9.91 and 14.11 per cent bone sours (two lots), while more than 132,000 hams pumped with regular pickle not sterilized had 10.97 and 16.25 per cent bone sours. Sterilization of the pickle did not result in much reduction in the proportion of bone sours.

When pickle was pumped directly into the bone marrow, 944 hams so treated showed 7.83 per cent of bone sours and another lot of 770 hams showed 4.68 per cent. In contrast, 480 hams not so pumped gave 19.58 per cent of bone sours. Evidently pickle in the marrow did reduce souring, but Jensen and Hess thought that this indicated nothing useful for commercial application. In other lots of hams, two holes were bored in the shank bones and two holes in the aitchbones in order to allow pickle penetration. However, more than 2,300 hams so treated showed more sours, not fewer, than hams not handled in this manner.

SHACKLING HOGS.—Hogs are shackled by either hind foot on the killing floor and bleeding rail. Evidence obtained by Jensen and Hess on hams showed that the proportion of left-shackled hams and right-shackled hams ran about the same, but there were more shank sours shown by left hams (86,045 lefts to 51,487 rights). They attached no significance to this difference.

After this preliminary examination of causes of ham souring, a number of laboratory studies were carried out in order to obtain data which might point the way to a solution of the ham souring problem. This work will be discussed in another article.

FINANCIAL NOTES

Rath Packing Co. has declared a quarterly dividend of 37½¢ per share of common stock, payable October 1 to shareholders of record on September 20.

John Morrell & Co. has declared a dividend of 50¢ on its common stock, payable October 25 to all shareholders of record on September 30.

Priorities and Supplies

THE PAPER SITUATION

A potential shortage of 5,000,000 tons of paper products in 1942 was estimated this week by N. A. McKenna, chief of the pulp and paper section of OPM at the annual convention of the National Paper Trade Association, held in Chicago during the week of September 15. Mr. McKenna said that total demand from government and private sources next year was estimated at 26,000,000 tons and that the industry can produce 21,000,000 tons, including Canadian newsprint.

To overcome the anticipated shortage in paper goods of all kinds, McKenna urged the paper industry to standardize its products, conserve supplies and reduce the amount of pulp going into the same paper yardage. The alternative, he said, is allotments and priorities.

At a meeting of the paperbox manufacturers, held in conjunction with the paper convention, McKenna told the set-up paper box manufacturers they would have to cut their use of paper boxboard 35 per cent.

STEEL SHIPPING CONTAINERS

OPM has announced that the priority rating recently granted to manufacturers of steel shipping containers for September and October makes steel available for the manufacture of containers for all industries which normally buy their containers from the steel shipping container industry.

It had been reported that the steel could be used only for making containers for the petroleum and chemical industries, but OPM officials emphasize that it can also be used to make containers for other industries, including food processing.

The priority rating granted covers two-thirds of the container industry's normal requirements of sheet steel, based on the average monthly use during the first half of 1941. While this priority covers only September and October, OPM is completing studies from which a continuous program will be developed.

TRUCKS AND TRAILERS

Production for non-defense purposes of medium trucks (1½ tons or more but less than 3 tons, or the chassis, body or cab thereof) and semi-trailers and full trailers having a capacity of 5 tons or more, will be limited during the three months ending November 30, to one-half the number of such units produced during the period from January 1, 1941, to June 30, 1941. The limitation was made under order No. L-1-a, issued September 16 by the Office of Production Management. During the same three-month period, manufacture of replacement parts is limited to 60 per cent of production during the earlier period. Limitation order No. L-1-a revokes order No. L-1.

Concerning

THE AVAILABILITY AND QUALITY OF DODGE *Job-Rated* TRUCKS

THE FIRST obligation of Dodge today is to contribute to national defense. Our contribution, at present, is two-fold: In our extensive plants, Dodge is producing important national defense units, including thousands of Army trucks. Also, Dodge is building trucks for the transportation of vital commodities—the movement of which is the essence of *complete* national defense!

On the broad shoulders of America's great trucking industry lies the responsibility of moving largely increased quantities of materials . . . *efficiently, dependably, safely* and at *lowest cost*. The trucking industry's willingness and ability to do this job is beyond question. It becomes a matter of the availability and the quality of trucks. The need is for trucks that are *built* for the job . . . to *stay* on the job . . . *Job-Rated* trucks!

Today, we are building more trucks than ever before in our history: trucks for the Army; trucks for industrial

defense hauling! They're *good* trucks . . . the *best* we've ever built! Best design, best materials, best workmanship, best quality throughout.

Now, we also announce more powerful trucks . . . much more powerful than ever before. We're building these higher-powered trucks today . . . shipping them to our dealers. And, we'll continue to do our utmost to get trucks to you . . . quickly . . . as you need them.

Defense *needs* the trucking industry. The trucking industry *needs* trucks. Dodge is providing the best trucks that men, materials and machines can create, *Job-Rated* trucks of the same high standard of excellence that has won for Dodge its traditional reputation for Dependability.

W. J. O'Hair
President, Dodge Division,
Chrysler Corporation

*There can be no curtailment of Dodge Quality
... no substitute for DODGE DEPENDABILITY*



New Wage and Hour Record Regulations

RECORDS of meat packers operating under the Fair Labor Standards Act (wage-hour) must henceforth contain information not previously required, according to new record-keeping regulations issued by the Wage and Hour Division, U. S. Department of Labor. However, record-keeping is simplified in some instances under the new rules.

In connection with the meat packing industry's 14-week exemption from the maximum hours and overtime pay provisions of the act, the new regulations require that the employer shall note in his records the beginning and end of each workweek during which the establishment operates under the exemption. In addition, each employer must prepare a notice stating:

"This establishment has taken the workweek (or workweeks) in this pay period as a part of the 14 workweeks permitted under Section 7 (c) during which overtime excess compensation, as provided in Section 7 (a) is not due for overtime work. This week (or these weeks) in this pay period completes the week of the permissible 14 workweeks."

Notice Must Be Posted

This notice must be posted by the pay window or paymaster when employees are paid for any period which includes weeks on which exemption is being taken.

In addition to the information formerly required on each employee subject to the act, records must now show his occupation and the time of day and name of day on which his workweek begins. Employers paying on a semi-monthly basis may record daily instead of total weekly straight-time earnings, and total wages for each pay period instead of for each workweek. Packers should consult the new regulations for definite information on exceptions, etc.

A new requirement of the regulations is that "each employer shall . . . preserve for at least two years from the last date of entry the originals or true copy of any and all customer orders or invoices received, incoming or outgoing shipping or delivery records, as well as all bills of lading, and all billings to customers (other than 'cash') which the employer retains or makes in the course of his business or operations." Preservation of these records is required to enable wage and hour inspectors to determine if the act applies at any given time.

Although executive, administrative, professional employees and outside salesmen are not within the wage and hour requirements of the law, the new regulations require the recording of the total wages or salaries paid them each pay period and must show the basis on which such wages or salaries are paid and date of payment. Old regulations required only the recording of the

name, address and occupation of such employees.

Detailed records must also be kept on employees totally exempt from overtime payment under Section 13 (b) 1, such as interstate truck drivers and their helpers.

MEAT BOOSTED FOR HEALTH

Meat's important role in fortifying the U. S. population for the added responsibilities of the national defense program is effectively brought out in a full-page advertisement, "Straw Men," to be published in the October 11 issue of *Liberty* and November issues of nine other Macfadden publications as one of a series devoted to national nutritional defense.

Text of the advertisement deals specifically with meat and its nutritive qualities. "From lean meat come several members of that amazing vitamin family we call B-complex," states the text. "Lean meat is muscle—rich in strength-giving proteins."

"Lean meat is a fine source of mineral substance—of iron and copper, for example, without which good red blood cannot exist. Don't forget livers or kidneys, either. In some ways they surpass the lean cuts. And the fat from meat is nature's most concentrated form of food energy."

In this ad and others of the series, meat is classified as one of the "magic foods" needed for radiant health. The messages are approved by the office of

Paul V. McNutt, coordinator of health, welfare and related defense activities.

Meat also receives prominent mention in an informative new folder, "Protective Foods for Buoyant Health in Work and Play," issued by the college of agriculture of the University of Illinois and distributed to extension workers and others interested in nutrition knowledge. Arranged in tabular form, the folder lists plant and animal sources of vitamins, protein, calcium, iron, etc., indicating health deficiency signs which may result from a lack of each nutrient.

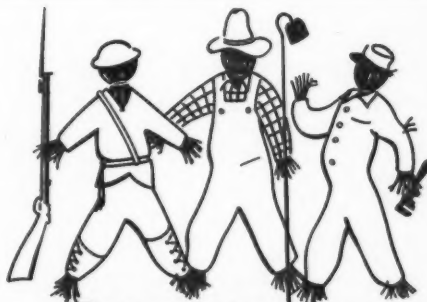
Reduction in Tariff on Cuban Beef is Opposed

Proposed reductions in present tariff rates on Cuban beef and veal were opposed at recent hearings before the Tariff Commission by Senators E. C. Johnson and Arthur Capper. Senator Johnson pointed out that while U. S. cattle population is at an all-time high, cattle raising costs have skyrocketed, and the domestic producer must be given an opportunity to prepare for the shock which will come with the end of the war.

Capper argued against any reduction in the duty, stating that Cuba has found it profitable to export beef to this country under the present special low rate of 4.8c per lb. He said it is not "good-neighbor policy" to encourage Cuba to go into beef raising to supply a temporary demand, eventually to end.

TELLS VALUE OF MEAT

This advertisement featuring the nutritional value of meat is being published in the October 11 issue of *Liberty*, November issues of *True Story*, *Physical Culture*, *Macfadden Women's Group* (Photoplay - Movie Mirror, *True Romances*, *True Experiences*, *True Love and Romance*, *Radio and Television Mirror*) and *Macfadden Detective Group* (*True Detective* and *Master Detective*). The ad is one of a series being contributed by the Macfadden magazines to National Nutritional Defense.



Without meat, milk, eggs, fish, America could never have an efficient army—in the field—on the farm—or in the factory.

For these foods contain vital elements which men need for the hard work the nation must perform.

FROM LEAN MEAT come several members of that amazing vitamin family we call B-Complex. Lean meat is muscle—rich in strength-giving proteins. Lean meat is a fine source of mineral substances—of iron and copper, for example, without which good red blood cannot exist. Don't forget liver or kidneys either. In some ways they surpass the lean cuts. And the fat from meat is nature's most concentrated form of food energy.

Milk and eggs are also important foods, contributing much to a well-balanced diet.

From fish also we get needed proteins, minerals and parts of the Vitamin B-Complex.

You know how Uncle Sam is bet-

ting on the stamina and courage and alertness of all his nephews and nieces now. Don't let him down.

Proper food, we all know, can make the difference between men and women of straw and men and women of iron!

WHEN YOU see men displayed, where you see them advertised in counters and window signs, your attention is aiding our government's program to make the nation strong. Men, eat regularly. Judge to build up the individual—helps to build up America's defense.

This message is approved by the office of Federal Security Administration, Paul V. McNutt, Coordinator of Health, Welfare and Related Defense Activities. It is one of our contributions to National Nutritional Defense by Macfadden Magazines.

THE MAGIC FOODS

It takes only a few kinds of simple foods to provide a sound foundation for buoyant health. Eat each of them daily. Then add to your table anything else you like which agrees with you.

MEAT—especially for Vitamin A, source of the B vitamins, proteins and minerals. "Macfadden" calls it the "meat" vitamin.

MEAT, eggs and fish—these are the sources of the B-Complex vitamins, proteins and minerals.

MEAT AND VEAL—lean meat is the source of B vitamins, proteins and minerals.

MEAT, whole grain or so-called, for B vitamins and other nutrients.

Enough of these foods in your daily diet and in the diets of all Americans will assure buoyant health for the nation, will increase its energy to meet today's emergencies.

Food will build a NEW America

Local A.S.R.E. Sections Announce 1941-42 Plans

An interesting example of long-range planning is afforded by the 1941-42 programs announced this month by the 15 local sections of the American Society of Refrigerating Engineers, whose fall and winter season of meetings opens during September and October. In all the cities with organized sections—Baltimore, Washington, Boston, Central New York (Syracuse, Utica, Schenectady), Chicago, Cincinnati, Cleveland, Detroit, Kansas City, Los Angeles, Milwaukee, New York, Philadelphia, Pittsburgh, Richmond, and St. Louis—section officers and program committees have arranged meetings in advance. In several instances sections were able to announce complete plans for the entire year as early as September 1.

This interest among organized refrigerating engineers is in line with the rapid growth of the A. S. R. E. as a national organization, the society having shown a membership increase of more than 80 per cent during the past two years.

Among the local meetings scheduled for the last part of September are the following:

Baltimore-Washington.—September 25 at the Engineers Club, Baltimore. "Expansion Valves, Their Construction and Uses" will be discussed by Franklin Carter, Detroit Lubricator Co., and "The Freon Situation" by W. W. Rhodes, Kinetic Chemicals, Inc.

St. Louis.—September 26 at the Jefferson hotel. Business meeting and session for planning A. S. R. E. national convention, to be held in St. Louis December 2 to 5, 1941.

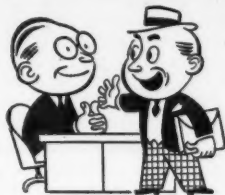
Kansas City.—September 25 at Hotel Phillips. "Refrigeration and Air Conditioning of Passenger Cars" will be discussed by W. J. Dawson, Kansas City Terminal R. R.

Chicago.—October 16 at the Drake hotel. "Air Distribution in Refrigerated Spaces" will be the subject of a talk by V. Floyd Self, Anemostat Corp. of America.

Cincinnati.—October 20 at Hotel Gibson. Talks will be made on "The Application of Direct Dehumidification by Solid Adsorption in Industrial and Refrigerating Processes" by G. L. Simpson, vice president and general manager, Pittsburgh Lector dryer Corp., and "The Application of Heat Exchangers for Increasing Evaporator Capacity and Improving Compressor Performance" by K. M. Newcum, vice president and sales manager, Superior Valve and Fittings Co.

Kansas City.—October 23 at Hotel Phillips. "Tube Ice Machines" will be discussed by T. J. Byrnes, Vilter Co.

New York.—October 3 at Building Trades Club. "The Defense Program" will be discussed by George Taubeneck, editor of *Air Conditioning and Refrigeration News*, Detroit, Mich., and "Relations with OPM" by James A. Bentley, Carrier Corp., Syracuse, N. Y.



Just give the Fearn representative a little extra time on his next call, because he has a new product that will be of great interest to you, particularly at this time of year.



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.



"Remember—PACKAGED BACON"

The product that rates high in "repeat" orders is usually the one that's remembered because of its package. A distinctive, easy-to-remember design on your package can go a long way toward increasing the sale of your merchandise. For years Sutherland has been creating

packages that bring extra sales through extra eye appeal.

When you enlist Sutherland's service, your requirements are entrusted to a manufacturer who has played an extremely important role in developing new and better packages for the packinghouse industry. The Sutherland line includes a vast assortment of packages for various types of meat products.

● FOR SAMPLES... CHECK THE COUPON BELOW!

Sutherland

PAPER COMPANY

KALAMAZOO, MICHIGAN

SUTHERLAND PAPER COMPANY, Kalamazoo, Michigan

Dept. NP-9

Gentlemen: Kindly send us samples of the following:

LARD CARTONS ☐
BACON CARTONS ☐

SHORTENING CARTONS ☐
FROZEN MEAT CARTONS ☐
TRANSPARENT WINDOW CARTONS ☐

SAUSAGE CARTONS ☐
DISPLAY CARTONS ☐
PAPER CANS ☐

Firm Name _____

Street _____

City _____

State _____

Up and down the MEAT TRAIL

Los Angeles Firms Merge; Cornelius to Remain Head

Consolidation of the Cornelius Packing Co. and the Producers Packing Co., both of Los Angeles, was announced on September 15 by Paul Cornelius, head of the two firms. Name of the Producers Packing Co. will be dropped, Mr. Cornelius informed a representative of THE NATIONAL PROVISIONER, and the combined activities of the two firms will be carried on at the former plant of the Producers firm, 3811 S. Soto st., under the name of the Cornelius Packing Co.

Transfer of equipment was made during the September 13-14 weekend. No change in officers or personnel is involved: Paul and S. P. Cornelius will continue as active heads of the merged firm, which produces a full line of sausage and smoked items. Plans call for leasing of the former Cornelius plant at 3207 E. Vernon ave. by the Quality Meat Packing Co. of Los Angeles. In the interim, this company's slaughtering will be handled by Cornelius Packing Co. on a temporary basis.

Neuhoff to Operate New Plant in North Carolina

Neuhoff, Inc., independent meat packing concern of Salem, Va., will operate a meat packing plant at Wilson, N. C., to be erected by local citizens at a cost of approximately \$75,000. According to G. W. Mitchell, chairman of a committee named to negotiate with the meat packing company, a lease has been signed to rent the building on a ten-year basis.

The plant at Wilson, it is reported, will ultimately handle around 2,500 hogs per week and will have an initial payroll of about 40 persons. Money to erect the plant will be raised by local subscription. It is planned to begin construction in the near future.

A site committee, composed of W. N. Hackney, Larry Moore, jr., Thomas A. Woodward, W. D. Adams and Hyman Walston, has been set up to select the site for the structure, in cooperation with officials of the Neuhoff company.

Merchandising Moves . . .

The Cudahy Packing Co. will begin sponsorship of a new daytime serial radio program entitled "Helpmate" over the NBC-Red network beginning September 22. The broadcast, to originate in the NBC New York studios, will be heard Mondays through Fridays from 10:30 to 10:45 a. m., EDT, over 35 stations.

During the pork-sausage season, Henry Lohrey Packing Co., Pittsburgh, Pa., is sponsoring a 75-word spot radio announcement on the half-hour dance program, "Parade of Melody," which is broadcast Wednesday and Friday evenings from 9 to 9:30.

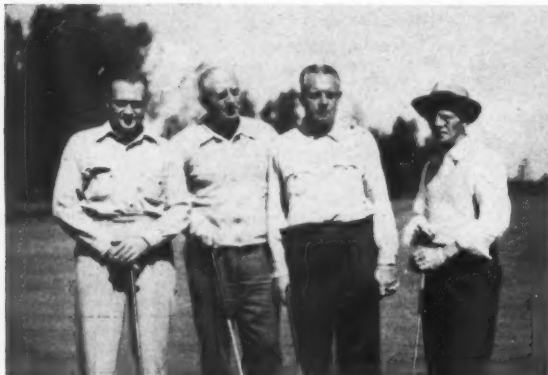
James Henry Packing Co., Seattle, has created a new character known as "Sunny Sunized" for its vitamin D content meat products. Bursting with fun and vigor, "Sunny" is beginning a series of amusing exploits in the company's advertising. The health slant will be prominently featured.

Visking Wins Safety Award

The Visking Corporation, Chicago, has been announced as winner in its classification of the inter-plant accident prevention contest for the first six months of 1941, sponsored by the Greater Chicago safety council. Competing in the division for plants working from 500,000 to 1,000,000 exposure-hours in six months, Visking turned in a total of 936,785 hours without serious accident, the highest no-accident exposure record accumulated by any of the 147 plants in the contest.

SAUSAGE MEN ON FAIRWAY

Photographed at annual stag day at Beverly country club, Chicago, are (left to right) Fred Lins, Fred E. Lins, Inc., Milwaukee, Emil Noehre, Emil Noehre Co., Milwaukee, Mervyn C. Phillips, vice president, Griffith Laboratories, Chicago, and Harry Ziemer, Harry Ziemer Co., Milwaukee. Mr. Phillips recently shot a hole-in-one on the 228-yd. third hole.



Personalities and Events Of the Week

In connection with the American Legion parade at Milwaukee on September 16, Geo. A. Hormel & Co. supplied about 75,000 "Spamwiches" to hikers and persons along the line of march.

Al Schultz, formerly with Cleveland Provision Co., Cleveland, O., and Fried & Reineman Packing Co., Pittsburgh, Pa., is now general superintendent of the Val Decker Packing Co., Piqua, O. He succeeds F. F. Smith, who moved to the west coast recently.

J. M. Begley, Albany, Ga., has replaced G. J. Foster as superintendent of the Cudahy Packing Co. plant at Newport, Minn. P. H. Mott, Kansas City, has been named office manager, replacing H. E. Thomas. Messers Foster and Thomas resigned their posts.

Jack Hatfield, sales manager of Atlas Packing Co., Los Angeles, is recovering from injuries received during the past weekend, when he was kicked by a horse during an outing.

Visitors to New York during the past week included Frank K. Foss, vice president, Wilson & Co., Chicago, and R. K. Hughes, manager of Wilson's Sao Paulo plant, who sailed with Mrs. Hughes on the S.S. Brazil on September 13 for South America.

Marion H. Rice, 41, manager of the Little Rock, Ark., branch of Cudahy Packing Co., died on September 5 as a result of injuries received in an automobile accident at Lonoke, Ark., on August 29. Mrs. Rice died in the crash. Mr. Rice had been connected with Cudahy 22 years, serving as manager at Little Rock more than four years.

Morris Herbst, president of the wholesale meat firm of Herbst-Moch Co., Newark, N. J., and Mrs. Herbst celebrated their golden wedding anniversary on September 20 by taking a short boat trip. Although both are over 70, they maintain active and varied interests. Mr. Herbst still finds time to pursue his favorite hobby, horseback riding.

R. W. Ransom, executive department, John Morrell & Co., Ottumwa, Ia., spent several days in New York during the past week and visited with E. L. Cleary, Eastern district manager.

H. W. Wahlert, president, Dubuque Packing Co., Dubuque, Ia., was in the East last week. He spent several days with M. Weiss, manager of the company's New York office. Now that the new addition to the Dubuque plant has been completed, Mr. Weiss is anticipating increased shipments of the company's packinghouse products, and is

planning to attend the annual convention of the American Meat Institute.

A new amendment to the California state sanitary code went into effect September 13, defining ingredients permissible in manufacture of hamburger. The law provides that hamburger must be made from . . . "the striated muscles of meat, of beef origin, with only 15 per cent of beef fat added." The law was passed at the spring session of the legislature.

Members of the Hide & Leather Association of Chicago are limbering up for the annual south side golf outing, scheduled for September 24 at the Calumet country club. Tickets, at \$4.50 each, include dinner and greens fee. Many of the members are contributing to the success of the affair by offering a prize.

Ray F. Johnson, formerly branch manager for Armour and Company at Lubbock, Tex., has been appointed assistant manager of the company's Little Rock, Ark., branch. He has been with Armour for 14 years.

Roscoe Berry, chief engineer of the Sperry & Barnes Packing Co., New Haven, Conn., spent part of his vacation visiting friends and relatives in St. Joseph, Mo. He worked for several years in the engineering department of Swift & Company at St. Joseph before being transferred to Sperry & Barnes, a Swift subsidiary.

Several hundred employees and members of their families from Kingan & Co., Indianapolis, recently enjoyed a picnic at Idlewood park near Pendleton, Ind. Golf, tennis, swimming, boating, horseshoes and other activities kept the picknickers busy, with a big supper winding up the day's event.

Sydney Goldfarb, president, Cincinnati Cotton Products Co., Cincinnati, O., left on September 14 on an extended business and pleasure trip. Mr. Goldfarb went first to Swan Lake, N. Y., to pick up his daughter, who spent the summer there, returning by way of New York, Pennsylvania and Ohio.

Armour and Company celebrated the fiftieth anniversary of its Mobile, Ala., operations by opening a new branch on September 9. A modern sausage kitchen is one of the features of the branch.

Alexander J. Rieder, Fried & Reine-man Packing Co., Pittsburgh, will in-

struct a class in "Meat Store Management," beginning September 22 and convening on nine successive Mondays. He will conduct a study of retail operating costs and means of keeping a record of them.

Eleven refrigerated trucks have been delivered to the Buffalo, N. Y., branch of Armour and Company, according to Minor Vandermade, manager. The three- and five-ton units will be used to distribute Armour products in Buffalo, a task previously handled by a local carting concern.

Lawrence M. Pexton has been named president and general manager of the Denver Union Stock Yard Co., succeeding J. A. Shoemaker, who becomes chairman of the board. Mr. Shoemaker left the post for less strenuous duties on account of ill health. Mr. Pexton joined the company as traffic manager in 1923, and in 1928-29 was at Oklahoma City as vice president and assistant general manager. Recalled to Denver, he held a similar position until named vice president and general manager. Mr. Pexton has developed numerous transit cases on both livestock and meat, most of which have been won.

Homer Smith, 40, chief engineer of the High Grade Packing Co. & Abattoir, Galveston, Tex., was drowned early this month when he fell from a small boat while on a fishing trip with a relative. Mr. Smith had been affiliated with the Texas meat company for the past 12 years.

C. L. Mosher and Frank Ullrich, kill and cut division, John Morrell & Co., Ottumwa, and Charles E. Offen, Topoka sales force, are now eligible for the 50-year gold service award of the American Meat Institute.

Fire on September 8, believed to have originated in a smokehouse, destroyed about a third of the multiple-building plant of the Schwartzman Packing Co., Albuquerque, N. M., resulting in damage estimated at approximately \$50,000. According to Joe Schwartzman, president, between 40,000 and 60,000 lbs. of meat was lost in the flames. He said rebuilding would start "almost immediately."

The Hazelton, Pa., branch of Wilson & Co., observing the twenty-fifth anniversary of the company's founding, gained additional publicity by tying up

its celebration with the city's own golden jubilee program. W. J. Sicard, district Wilson manager, exchanged greetings with city officials of Hazelton.

As vice president of the personnel division of the American Management Association, Harold F. North, industrial relations manager of Swift & Company, is in charge of preparations for a national conference on industrial relations problems to be sponsored by the association October 1 and 2 at the Benjamin Franklin hotel, Philadelphia.

Gust Pappas, 50, pioneer South Chicago wholesale meat dealer, passed away at his home on September 12 following a long illness. Born in Greece, Mr. Pappas came to South Chicago 32 years ago, and had lived and conducted his business there since that time.

Work was started this week on construction of a seventh floor on the sausage and canning building of the Rath Packing Co., Waterloo, Ia., John W. Rath, president, announced on September 17. The new floor, of brick, steel and concrete construction, will cost approximately \$30,000 and will increase canning facilities.

A "thundercloud" which has been hanging over the beef cattle and packing industry, in the form of proposed Congressional action permitting importation of Argentine beef, seems to be disappearing, J. W. Sartwell, president, Port City Packing Co., Houston, Tex., and head of the Houston fat stock show, told members of the Houston chamber of commerce at a meeting on September 10.

"Jilg's Famous Sausages," Seattle, has launched a new promotion to sell its special liver sausage among defense workers. The company is informing workers that the sausage will "sustain them in their labors."

Andrew T. Kearney and William H. Long have been elected directors of Libby, McNeill & Libby, Chicago, to succeed John Holmes, president of Swift & Company, and William B. Traynor, Swift vice president and treasurer. Mr. Kearney is senior partner in the management engineering firm of McKinsey, Kearney & Co.; Mr. Long is general attorney for Libby.

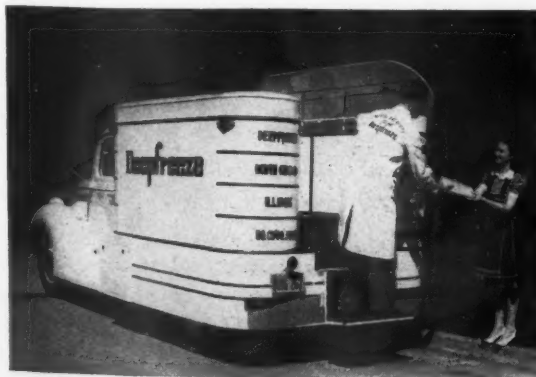
Dr. F. W. Henderson, chief chemist, the Visking Corporation, addressed the monthly meeting of the Chicago section of the American Chemical Society this week.

FLASHES ON SUPPLIERS

FEDDERS MFG. CO., Inc.—Appointment of Clarence E. Scott as sales manager of its air conditioning division has been announced by Fedders Manufacturing Co., Inc., Buffalo, N. Y. Mr. Scott succeeds Edmund R. Walker, who has been promoted to assistant general manager. He will be in charge of sales of Fedder unit heaters, heating and cooling coils, air conditioning units and associated products.

FOR DISTRIBUTING FROZEN FOODS

A refrigerated motor truck of revolutionary appearance has been designed by Deepfreeze especially for delivery of frozen foods. Body proper consists of two streamlined sections mounted on each side of the chassis with a catwalk between. Two gasoline compressor units, one mounted under each section, furnish sub-zero temperatures.



HEEKIN



CONTAINERS

SPECIALISTS IN METAL LITHOGRAPHY THAT HAS CONSUMER SALES APPEAL . . .

Attractive, colorful lithographed cans certainly create an impression of quality. Both dealers and consumers want merchandise packed in attractive containers. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

SELL SHORTENING PROFITABLY IN METAL LITHOGRAPHED CONTAINERS BY HEEKIN

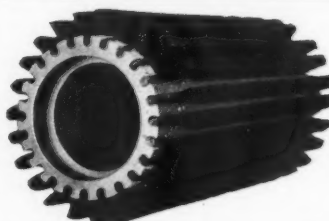
Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.

THE HEEKIN CAN COMPANY - CINCINNATI, OHIO



- Q. What is the most economical way to keep cement floors in good condition?
 A. Patch all breaks, cracks or ruts with Cleve-O-Cement.
- Q. What is Cleve-O-Cement?
 A. Cleve-O-Cement is basically different than any other floor patching material. Its molecular structure makes it ideal for packing plant application. It is not an asphalt composition.
- Q. Will Cleve-O-Cement stand up?
 A. Cleve-O-Cement is practically permanent. It has been used in cooling rooms and on wet acid flushed floors with complete satisfaction.
- Q. Who uses it?
 A. Leading packing plants throughout America rely on Cleve-O-Cement as THE floor maintenance material. Write for list of users and FREE TEST OFFER.

THE MIDLAND PAINT & VARNISH CO.
 9119 Reno Ave., Cleveland, Ohio
CLEVE-O-CEMENT



5 to 1

LONGER LIFE with STEELGRIP CASING CLEANING BRUSH

1500 CONTINUOUS production hours with Fuller Steelgrip brush strips against 300 odd hours with old-style heavy cast iron, wire held bristle cores. Steelgrip—with materials gript in steel, dense mass formation—eliminates tufts between which casings are apt to ride and become damaged.

This density is a cushion that allows only an even wear—no retrimming of brushes necessary. Fuller's grooved light-weight aluminum core does not need to be removed from machine; weight differential saves bearing wear and replacements. No removal of brush cores, saves 4-5 hours let-down in production.

New brush strips inserted from one end of core and locked in securely in a few minutes.

Also Try Our Complete Line of Floor Brushes, Mops, Dusters and the Famous Fuller Fiber Broom

The FULLER BRUSH Company
 INDUSTRIAL DIVISION DEPT. 8C
 1596 MAIN STREET - HARTFORD, CONN.

Evaporative Cooling Gives Cheap Comfort Conditioning

THE influence of temperature and humidity on the quantity and quality of workmanship performed in manufacturing plants is well understood. As a result, many factories now use air conditioning to create artificially those air conditions which are most suitable for maximum worker effort.

Due to the nature of meat processing, many departments are uncomfortable for workers during the warmer months. On killing floors, for example, where large quantities of hot water are used, where many motors are operating and where singeing and other heat-generating equipment is employed, it is not uncommon for the room temperature to reach 100 to 110 degs. F. when the outside dry bulb temperature is 90 to 95 degs.

This high room temperature can be lowered by employing evaporative cooling. This form of cooling is not effective in obtaining temperatures lower than atmospheric. Cold water or mechanical refrigeration must be used to maintain a room temperature lower than the outside dry bulb temperature.

Wet Bulb Depression

Since outside summer air rarely is saturated, a considerable differential usually exists between its dry bulb and wet bulb temperatures. This difference is called the wet bulb depression. Because of the high dry bulb temperatures in summer, average wet bulb depression is usually greatest during that season.

Wet bulb temperature is the temperature to which air would be cooled by evaporation if the air were brought into contact with water and permitted to absorb sufficient water vapor to become saturated.

Thus, if outside summer air is drawn through a humidifier and completely saturated, its dry bulb temperature will be reduced to its wet bulb temperature. This cooling is accomplished entirely by evaporation and is due to the latent heat required to convert liquid water into water vapor. This conversion occurs the instant the air is brought into contact with the mist in the spray chamber of the humidifier; the heat is absorbed from the air.

Varies with Localities

Spray water in the humidifier is used over and over. Makeup water replaces that actually evaporated by the air. Thus a humidifier can be employed for room cooling at small expense. The same equipment can also be used to heat and ventilate the space in winter.

The wet bulb depression in some localities is often as much as 25 or 30 degs., and is quite commonly 15 to 20 degs., even in areas adjacent to large

bodies of water where humidity is high and the wet bulb depression correspondingly low. In the vicinity of New York City, for example, maximum outdoor wet bulb is about 78 degs. On such a day the dry bulb temperature would probably be about 90 degs. F. The wet bulb depression would be 90—78 or 12 degs.

In Denver, where the maximum wet bulb temperature is usually less than 78 degs., coincident dry bulb temperature is ordinarily much higher than 90 degs. This results in a marked wet

air because the movement of the large volume of air required would cause drafts and would bring much dust and dirt into the room.

Evaporative cooling might be the solution to this problem in many instances. Assuming an outside dry bulb temperature of 95 degs. F., and a wet bulb temperature of 75 degs., the wet bulb depression would be 20 degs. If no air conditioning equipment were in use, the room temperature would be approximately 110 degs. F. with all windows open and a fair breeze blowing into the room.

In a room properly equipped with evaporative cooling apparatus, windows on windward side of building would be closed and the outside air would be drawn directly into the humidifier. In the humidifier the 95-deg. outside air would be completely saturated and



EVAPORATIVE COOLING CAN HELP HERE

On summer days the temperature of air in an unconditioned slaughtering department often rises to uncomfortably high levels as the heat from scalding, singeing, etc. is added to the normal warmth. Conditions can be made much more bearable at small expense through use of the evaporative cooling principle. This type of air conditioning utilizes the relatively great wet bulb depression which usually prevails in many localities during the summer months.

bulb depression and means that more cooling can be accomplished by using the evaporative principle.

Let us consider a killing floor 100 ft. by 300 ft. in which energy represented by scalding vats, singeing machines, electric motors, etc. is equivalent to 1,270,000 B.t.u. per hour—or enough to maintain fairly comfortable working conditions in the room on the coldest winter day. If adequate ventilation or some other method of heat removal is not employed in summer, the temperature of the room may rise 25 degs. above outside dry bulb temperature.

On the slaughtering floor, as in some other departments of the meat plant, it is not always possible to provide adequate ventilation with unconditioned

cooled to the outside wet bulb temperature of 75 degs. F.

The 75-deg. air from the humidifier could be distributed uniformly through the room, without drafts, by a system of ducts. Quantity of air required could be regulated automatically so that its temperature would be increased 15 degs. in absorbing the heat generated within the room. The room temperature would then be 75 degs. + 15 degs., or 90 degs. The room would be 20 degs. cooler than if no air conditioning system were employed, and 5 degs. cooler than the outside air. In this way it is possible to maintain a more comfortable working temperature throughout the summer without the use of cold water or conventional refrigeration.

Gainers' Fifty Years

(Continued from page 10.)

the Edmonton employees amounted to \$350,000 last year. Gainers Ltd. is capitalized at \$500,000, of which more than \$452,000 is paid up.

This company has played a vital part in development of the export bacon trade with England and is now devoting much of its energy to preparation and shipment of Wiltshire sides. Exports of bacon reached 250,000 lbs. per week in the period from September, 1940, to March, 1941. The most desirable weight range for this trade is 140-170 lbs. dressed, and Gainers is paying a premium for hogs in this category. The animals are purchased on a rail grade basis.

Weekly production of cured meats for domestic use and exportation is 500,000 lbs. This compares with a capacity of 12,000 lbs. per week in 1924. The sausage department occupies half of the top floor of the new building, with additional space on the ground floor for the fresh sausage cooler and wiener packing department. A tile floor and stainless steel tables are among features of its equipment.

Sales cooler will hold 250 beef, 200 veal and 300 lamb carcasses. The animals are graded in this cooler with the choice and good beefs given the red and blue brands required by dominion government inspection. The Meat and Canned Foods Act, under



THEY "DELIVER THE GOODS" FOR GAINERS

Four motor trucks and two special delivery trucks are used by this prominent Canadian meat packing firm for its city deliveries. It has shipped product to the Arctic Circle and as far south as South America, using airplanes, trains and ships.

which Gainers operates, applies to interprovincial and export shipments of meat and meat food products, and to those which may be imported into Canada.

Daily refrigeration requirements at the Edmonton plant run about 200 tons. Thirty rooms in the plant are under refrigeration, at temperatures ranging from 50 degs. F. to minus 5 degs. F. The main cooler accommodates 500 beef and 1,050 hog carcasses. Freezing section can handle slightly more than 2 million lbs. of assorted meats. Monthly consumption of water at the plant is about 2,500,000 gallons.

The Gainer plant is insulated with Armstrong Corkboard insulation. Gebhardt cold air circulators were recently installed in the curing cellars and smoked meat hanging room.

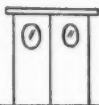
In accordance with provincial regulations for plants employing more than 200 persons, Gainers Ltd. has a well equipped first aid station, with a registered nurse in charge daily.

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork handbook.



COME TO STANGE

**LET THE STANGE CHEF
HELP SWING YOUR PRO-
DUCT THE PROFIT WAY!**



Take the guesswork out of seasoning and your sausage, meat loaves and specialties literally jump toward new profits. Always uniform in blend, seasoning power and strength, Stange's C.O.S. Seasonings give your products complete uniformity of appeal and appetizing goodness. Ask the Stange Chef to help you solve your seasoning problems . . . the new Stange test kitchen is at your disposal.

WM. J. STANGE COMPANY
2536-40 W. MONROE ST., CHICAGO

Western Branches { 923 E. 3rd St., Los Angeles
 { 1250 Sansome St., San Francisco



TOM TUFEDGE SAYS:

The proof of the product is in its performance! Its matchless popularity is evidence that TUFEDGE delivers the goods . . . in every way.



LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

SAVE MONEY WITH NIAGARA EQUIPMENT



Better Smoked Meats and More Profits

are the results of Niagara *Balanced Air Smoke Ovens*. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product and smoke density, temperature and humidity. Operation fully automatic, gives substantial savings.

NIAGARA BLOWER COMPANY
6 East 43rd St., New York City Chicago Office: 37 W. Van Buren Street

MEAT STOCKS STILL HIGH DESPITE DROP

Total stocks of all frozen and cured meats in storage in the United States on September 1 amounted to 625,881,000 lbs., the largest for that date since 1934, despite a net reduction of more than 135 million lbs. during August. Stocks of lard on September 1 were the largest for that date on record, totaling 282,875,000 lbs., although holdings declined 50 million lbs. in August.

Frozen and cured pork stocks fell sharply during August, totaling 482,992,000 lbs. on September 1 against 618,866,000 lbs. on August 1 and 417,564,000 lbs. on September 1, 1940. Total frozen and cured beef holdings showed a gain of 1,769,000 lbs. from August 1, amounting to 67,477,000 lbs. on September 1. This amount was close to 32 million lbs. greater than on the same date last year.

The FSCC and SMA reported that they held 12,938,000 lbs. of lard and 12,952,000 lbs. of cured pork in cold storage warehouses outside of processors' plants on September 1. These amounts were included in total stocks. Moreover, much of the pork and lard in packers' stocks on that date was earmarked for the FSCC.

Stocks of various products on hand on September 1, 1941, compared with September 1, 1940 and 1939, and the September 1 average for the previous five years:

SEPTEMBER 1 STOCKS	
Lard	Lbs.
1941	282,875,000
1940	272,290,000
1939	112,145,000
5-year average	145,589,000
D.S. Pork	Lbs.
1941	107,297,000
1940	76,407,000
1939	73,934,000
5-year average	76,880,000
S.P. Pork	Lbs.
1941	207,036,000
1940	199,314,000
1939	176,924,000
5-year average	200,105,000
Frozen Pork	Lbs.
1941	168,659,000
1940	141,843,000
1939	110,708,000
5-year average	103,558,000
All Beef	Lbs.
1941	67,477,000
1940	35,663,000
1939	33,147,000
5-year average	42,399,000
All Pork	Lbs.
1941	482,992,000
1940	417,564,000
1939	361,626,000
5-year average	380,543,000
All Meats	Lbs.
1941	625,881,000
1940	523,390,000
1939	463,633,000
5-year average	488,278,000

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of July:

	July, '41 lbs.	July, '40 7 mos. lbs.	'41 lbs.
Beef	3,000	1	463,000
Bacon and ham	3,000	100,000	123,000
Pork	521,000	911,000	2,924,000
Mutton and lamb	1	1	1,909,000
Canned beef	288,000	884,000	3,558,000
Other canned meats	4,000	4,000	34,000
Lard	1	1,000	2,000
Lard compound	34,000	1	94,000

¹Less than 500 lbs.

FSCC Purchases

WASHINGTON (Special).—Until further notice the Federal Surplus Commodities Corp. desires to receive offers of sliced bacon and short hog casings. The latter (not less than 3 ft.) should be offered separately from other casings on the same offer of sale, Form FSC 1531. Casings should be packed 500 100-yd. bundles per tierce.

Purchases on September 19 by the FSCC consisted of 5,255,000 lbs. of cured pork, 4,414,792 lbs. of canned pork, 2,576,000 lbs. of lard and 33,775 100-yd. bundles of hog casings.

At several meetings this week Secretary of Agriculture Claude Wickard told farm leaders that the United States was committed to supply Britain with the products of 9,000,000 hogs before June 30, 1942, as well as 4½ to 5 billion lbs. of milk and 500,000,000 doz. eggs.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand September 1, 1941:

	Sept. 1, 1941 M lbs.	Sept. 1, 1940 M lbs.	Sept. 1 5-yr. av. 1936-40 M lbs.
Butter, creamery	200,539	134,286	151,067
Butter, packing stock	49	40	354
Cheese, American	151,737	126,315	110,849
Cheese, Swiss	5,704	5,190	5,504
Cheese, brick and Munster	880	1,462	1,322
Cheese, Limburger	926	1,268	1,234
Cheese, all other varieties	25,377	14,953	12,215
Eggs, shell, cases	6,134	7,241	7,035
Eggs, frozen	193,972	145,653	135,094
Eggs, frozen, case equivalent	5,542	4,162	3,860
Total case equivalent, both shell & frozen	11,676	11,403	10,895

MEAT IMPORTS AT NEW YORK

Imports for the period September 4 to September 10, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	1,196,218
	Canned roast beef	13,532
	Canned brisket beef	2,400
	Canned corned beef hash	42,541
	Edible tallow	330,992
Brazil	Canned corned beef	334,800
	Tinned cooked ham	1,989
Canada	Pork sausage	140
	Fresh frozen beef livers	278
Cuba	3,305 quarters fresh chilled beef	481,489
	Fresh chilled beef cuts	304,765
	Fresh frozen beef cuts	41,291
	Fresh frozen beef livers	22,550
	Cured beef cuts	575
Paraguay	Canned corned beef	139,950
	Canned roast beef	1,800
	Edible beef tallow	220,491
Uruguay	Canned corned beef	857,700
	Canned beef extract	49,952

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during July, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	July, 1941 lbs.	June, 1941 lbs.	July, 1940 lbs.
Fresh and frozen—			
Beef	71,263,904	64,756,525	53,631,179
Veal	1,020,139	1,079,516	674,236
Calf	130,476	15,925	23,635
Lamb	2,402,192	2,029,423	1,796,516
Mutton and Yearling	225,182	226,416	245,432
Pork	607,676	831,325	771,510
Cured—			
Beef	139,705	135,477	138,443
Pork	989,771	859,963	920,067
Sausage	608,513	496,907	555,535
Other meats and lard	488,960	445,601	449,889
Total	77,876,518	70,875,078	59,101,745

¹Excludes gradings for F.S.C.C. of 28,317,829 lb. pork cuts, 20,260,745 lb. canned meats, 36,995,459 lb. lard and 1,245,804 lb. fat backs, totaling 86,819,827 lb., also 273,095 bundles of casings.

²Excludes gradings for F.S.C.C.

HOGS CUT OUT BETTER ON LOWER LIVE MARKET

(Chicago costs and prices, first four days of week)

Live hog costs and the pork market both declined during the four-day period. However, the declines in average hog costs, exceeded those in total product values. Cut-out results made a slightly better showing than a week earlier, with losses on medium and heavy butchers reduced by 10c and 22c per cwt. respectively. Profit on light hogs increased 3c per cwt. to 20c.

—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	23.6	13.80	23.6	\$3.20	13.70	23.6	\$3.23
Picnics	5.80	19.3	1.08	5.40	19.3	1.04	5.40	19.3
Boston butts	4.00	24.6	.98	4.00	23.0	.92	4.00	21.5
Loins (blade in)	9.80	24.0	2.35	9.60	22.8	2.19	9.60	20.4
Bellies, S. P.	11.00	17.8	1.96	9.70	17.7	1.72	8.00	16.5
Bellies, D. S.	2.00	11.6	.23	4.00	11.2	.45
Fat backs	1.00	8.9	.08	3.00	8.4	.25	4.20	9.1
Plates and jowls	2.50	9.6	.24	2.80	9.6	.27	3.30	9.6
Raw leaf	2.10	10.9	.23	2.20	10.9	.24	2.00	10.9
P. S. lard, rend. wt.	12.40	10.7	1.33	11.30	10.7	1.21	10.50	10.7
Spareribs	1.80	15.8	.25	1.50	11.5	.17	1.50	10.9
Trimnings	3.00	17.2	.52	2.80	17.2	.48	2.80	17.2
Feet, tails, neckbones	2.0014	2.0014	2.00	...
Offal and miscellaneous525252
TOTAL YIELD AND VALUE	69.00	\$12.98	70.00	\$12.64	71.00	\$12.19		
Cost of hogs per cwt.	\$11.95		\$12.01		\$11.85			
Condemnation loss	.06		.06		.06			
Handling and overhead	.77		.67		.60			
TOTAL COST PER CWT.	\$12.78		\$12.74		\$12.51			
ALIVE								
TOTAL VALUE	12.98		12.64		12.19			
Loss per cwt.1020	.3232
Loss last week5454
Profit per cwt.	.20	
Profit last week	.17	

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., September 18, 1941.

REGULAR HAMS	
Green	*S.P.
8-10	23 1/2
10-12	23 1/2
12-14	23 1/2
14-16	23 1/2
16-18 range	23 1/2

BOILING HAMS	
Green	*S.P.
16-18	23 1/2
18-20	23 1/2
20-22	23 1/2
16-20 range	23 1/2
16-22 range	23 1/2

SKINNED HAMS	
Fresh & Fr. Frzn.	*S.P.
10-12	24 1/2
12-14	24 1/2
14-16	24 1/2
16-18	24 1/2
18-20	24 1/2
20-22	24 1/2
22-24	24 1/2
24-26	24 1/2
26-30	24 1/2
25/up, No. 2's inc.	21 1/2

PICNICS	
Green	*S.P.
4-6	19 1/2
6-8	19 1/2
8-10	19 1/2
10-12	19 1/2
12-14	19 1/2
8/up, No. 2's inc.	19 1/2
Short shank 1/2-c over.	

GREEN AMERICAN BELLIES	
18-20	13 1/2 @ 14
20-25	13 1/2

BELLIES	
(Square Cut Seedless)	
Green	*D.C.
6-8	19 1/2
8-10	19 1/2
10-12	19 1/2
12-14	19 1/2
14-16	19 1/2
16-18	19 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES	
Clear	Rib
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2
25-30	11 1/2
30-35	11 1/2
35-40	11 1/2
40-50	10 1/2

D. S. FAT BACKS	
6-8	9
8-10	9 1/2
10-12	9 1/2
12-14	10
14-16	10 1/2
16-18	10 1/2
18-20	10 1/2
20-25	10 1/2 @ 11

OTHER D. S. MEATS	
Regular plates	6-8 12n
Clear plates	4-6 8 1/2 @ 9
D. S. jowl butts	10 1/2
S. P. jowls	11 1/2 @ 12
Green square jowls	11 1/2 @ 12
Green rough jowls	10 @ 10 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 13	10.85n	10.85n	11.25n
Monday, Sept. 15	10.72 1/2n	10.80n	11.25n
Tuesday, Sept. 16	10.62 1/2b	10.70ax	11.25n
Wednesday, Sept. 17	10.87 1/2n	10.70ax	11.25n
Thursday, Sept. 18	10.67 1/2n	10.70	11.25n
Friday, Sept. 19	10.55n	10.60n	11.25n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13
Kettle rend., tierces, f.o.b. Chgo.	13 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	13 1/2
Neutral, tierces, f.o.b. Chicago	13
Shortening, tierces, c.s.f.	13 1/2

Havana, Cuba Pure Lard Price

Wednesday, September 17.....15.90

FUTURE PRICES

SATURDAY, SEPTEMBER 13, 1941

LARD:	Open	High	Low	Close
Sept.	10.82 1/2	10.82 1/2	10.77 1/2	10.80b
Oct.	10.90	10.90	10.85	10.85b
Dec.	11.32 1/2-37 1/2	11.37 1/2	11.25	11.27 1/2b
Jan.	11.60	11.60	11.47 1/2	11.50b
Mar.	13.07 1/2	13.07 1/2	12.95	12.97 1/2
May				13.05ax

Sales: Sept. 1; Oct. 15; Dec. 60; Jan. 29; Mar. 5; total, 110 sales.
Open interest: Sept. 5; Oct. 565; Dec. 1,937; Jan. 673; Mar. 46; May 11; total, 3,220 lots.

CLEAR BELLIES:	
Sept.	12.35b
Oct.	12.65

MONDAY, SEPTEMBER 15, 1941

LARD:				
Sept.	10.70	10.70	10.67 1/2	10.67 1/2ax
Oct.	10.77 1/2	10.82 1/2	10.67 1/2	10.75b
Dec.	11.20	11.25	11.10	11.17 1/2ax
Jan.	11.42 1/2	11.45	11.32 1/2	11.37 1/2ax
Mar.	12.85			12.85ax
May				13.00ax

Sales: Sept. 2; Oct. 25; Dec. 106; Jan. 47; Mar. 1; total, 181 sales.

Open interest: Sept. 5; Oct. 540; Dec. 1,936; Jan. 690; Mar. 47; May 11; total, 3,229 lots.

CLEAR BELLIES:	
Sept.	12.35n
Oct.	12.65n

TUESDAY, SEPTEMBER 16, 1941

LARD:				
Sept.	10.55	10.57 1/2	10.55	10.57 1/2b
Oct.	10.70	10.70	10.65	10.70b
Dec.	11.13	11.15	11.05	11.12 1/2b
Jan.	11.35	11.35	11.25	11.32 1/2b
Mar.	12.72 1/2	12.75	12.70	12.75
May				12.87 1/2b

Sales: Sept. 1; Oct. 16; Dec. 191; Jan. 143; Mar. 7; total, 358 sales.

Open interest: Sept. 4; Oct. 528; Dec. 1,979; Jan. 671; Mar. 52; May 11; total, 3,245 lots.

CLEAR BELLIES:	
Sept.	12.35n
Oct.	12.65n

WEDNESDAY, SEPTEMBER 17, 1941

LARD:				
Sept.	10.67 1/2	10.72 1/2	10.62 1/2	10.62 1/2b
Oct.	10.75	10.80	10.72 1/2	10.72 1/2ax
Dec.	11.17 1/2	11.25	11.12 1/2	11.15ax
Jan.	11.40	11.45	11.32 1/2	11.32 1/2
Mar.	12.95	12.95	12.77 1/2	12.77 1/2ax
May				12.90ax

Sales: Sept. 7; Oct. 11; Dec. 180; Jan. 55; Mar. 6; total, 259 sales.

Open interest: Sept. 9; Oct. 521; Dec. 1,922; Jan. 688; Mar. 57; May 11; total, 3,208 lots.

THURSDAY, SEPTEMBER 18, 1941

LARD:				
Sept.	10.55	10.62 1/2	10.55	10.62 1/2b
Oct.	10.75	10.75	10.65	10.72 1/2
Dec.	11.17 1/2	11.17 1/2	11.05	11.12 1/2ax
Jan.	11.35-37 1/2	11.37 1/2	11.25	11.30
Mar.	12.80	12.80	12.67 1/2	12.70
May	12.75	12.80	12.75	12.80b

Sales: Sept. 1; Oct. 25; Dec. 72; Jan. 44; Mar. 8; May 6; total, 156 sales.

Open interest: Sept. 4; Oct. 515; Dec. 1,940; Jan. 698; Mar. 54; May 14; total, 3,225.

CLEAR BELLIES:	
Sept.	12.35n
Oct.	12.75b

FRIDAY, SEPTEMBER 19, 1941

LARD:				
Sept.	10.65	10.65	10.50	10.50b
Oct.	10.75	10.77 1/2	10.55	10.55
Dec.	11.15-17 1/2	11.17 1/2	10.82 1/2	10.95-92 1/2
Jan.	11.35-37 1/2	11.37 1/2	10.95	11.12 1/2b
Mar.	12.72 1/2	12.72 1/2	12.47 1/2	12.55b
May	12.85	12.85	12.65	12.65

CLEAR BELLIES:	
Sept.	12.35n
Oct.	12.70ax

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on September 13, 1941:

	Week Sept. 13	Previous week	Same week '40
Cured meats, lbs.	26,368,000	26,949,000	21,023,000
Fresh meats, lbs.	58,544,000	63,541,000	51,445,000
Lard, lbs.	9,303,000	8,898,000	6,723,000

Bohack's New Lard

(Continued from page 9.)

cluding frying, deep fat frying, preparation of pastry and cakes and other applications in the kitchen.

"Wiz is valued as a source of energy," states the folder. "Being 100 per cent fat, it furnishes more than 4,000 calories per lb.; therefore, even a small amount of Wiz used in making a food product increases the energy value of that product. Wiz is easily digested and is almost completely utilized by the body." It is superior in shortening value to vegetable shortenings, according to the Bohack company.

In conjunction with the Cellu-Fibre Can Co., Brooklyn, and the "Cellophane" division, E. I. du Pont de Nemours & Co., the Bohack organization has just completed a rigorous series of tests on the keeping quality of the new product. Weekly comparisons were made between packages of Wiz, kept under refrigeration at 38 degs. F., and other packages of the same product, kept on open grocery shelves during the hottest months of the summer.

At the end of eight weeks, it is reported, the keeping quality (peroxide value) of the unrefrigerated product showed no change from that in the refrigerated packages. Free fatty acid content increased .017 per cent and moisture and volatile matter showed a reduction of .007 per cent. Wiz has a smoke point above 380 degs. F.

CHICAGO MID-MONTH STOCKS

Lard stocks at Chicago on September 14 showed a decline of more than 17 million lbs. during the first half of the month, totaling 164,603,516 lbs., compared with 181,630,222 lbs. on August 31. The September mid-month total was also 20,002,489 lbs. smaller than on August 14 and 9,342,931 lbs. below lard holdings on September 14, 1940.

Stocks of provisions at Chicago at the close of trading on September 14:

	Sept. 14, 1941	August 31, 1941	Sept. 14, 1940
P. S. lard ¹	103,922,881	109,963,879	116,206,435
F. S. lard ²	38,742,876	38,860,749	43,432,117
P. S. lard ³	17,408,485	27,597,212	5,737,796
Other lard.....	4,532,324	5,208,382	8,520,045
Total lard.....	164,603,516	181,630,222	173,946,447
D. S. cl. bellies			
contract	5,149,600	6,054,174	2,652,191
D. S. cl. bellies			
other	12,462,735	10,760,824	3,897,587
Total D. S. cl. bellies	17,612,335	16,814,998	6,550,506
D. S. rib bellies ⁴	600,100	890,050	547,025
¹ Made since Jan. 1, 1941. ² Made Oct. 1, 1940 to Jan. 1, 1941. ³ Made previous to Oct. 1, 1940. ⁴ Made since Oct. 1, 1940.			

FEEDER STOCK SHIPMENTS

Livestock inspected at 67 public markets for shipment to country (stocker and feeder shipments) in August, 1941:

	Cattle and calves No.	Hogs No.	Sheep No.
August, 1941.....	256,699	42,645	376,665
August, 1940.....	321,065	37,412	383,370
5-year August av.	301,885	47,076	443,418
Total, 8 mos.....	1,649,642	407,700	1,442,585

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week.
Sept. 17, 1941		1940
per lb.		per lb.
Prime native steers—		
400-600.....	20 @20 1/2	20 1/2
600-800.....	19 1/2 @20	20 1/2
800-1000.....	19 @19 1/2	20 1/2
Good native steers—		
400-600.....	18 1/2 @19	19 @19 1/2
600-800.....	17 1/2 @18	19 @19 1/2
800-1000.....	17 @17 1/2	19 @19 1/2
Medium steers—		
400-600.....	16 1/2 @17 1/2	17 1/2
600-800.....	16 @17	17 1/2
800-1000.....	15 1/2 @16 1/2	17 1/2
Heifers, good, 400-600.....	14 1/2 @14 1/2	18 1/2 @19
Cows, 400-600.....	14 @14 1/2	12 @12 1/2
Hind quarters, choice.....	22 1/2	25
Fore quarters, choice.....	16 1/2	15 1/2

Beef Cuts

Steer loins, choice, 60/65.....	31	unquoted
Steer loins, No. 1.....	29	37
Steer loins, No. 2.....	27	35
Steer short loins, choice, 30/35.....	36	unquoted
Steer short loins, No. 1.....	34	43
Steer short loins, No. 2.....	32	38
Steer loin ends (hips).....	27	32 1/2
Steer loin ends, No. 2.....	25 1/2	32
Cow loins.....	21	21
Cow short loins.....	24	22
Cow loin ends (hips).....	18 1/2	unquoted
Steer ribs, choice, 30/40.....	28	25
Steer ribs, No. 1.....	22	24
Steer ribs, No. 2.....	20	21
Cow ribs, No. 2.....	16	13 1/2
Cow ribs, No. 3.....	15	13
Steer rounds, choice, 80/100.....	20	unquoted
Steer rounds, No. 1.....	19 1/2	19
Steer rounds, No. 2.....	18 1/2	19 1/2
Steer chuck, choice, 80/100.....	17 1/2	unquoted
Steer chucks, No. 1.....	17	17 1/2
Steer chucks, No. 2.....	15	15
Cow rounds.....	16 1/2	13 1/2
Cow chucks.....	14 1/2	10
Steer plates.....	11	10
Medium plates.....	10 1/2	15
Briskets, No. 1.....	17 1/2	8 1/2
Cow navel ends.....	17	9 1/2
Steer navel ends.....	8 1/2	9 1/2
Fore shanks.....	11	7
Hind shanks.....	8 1/2	7
Strip loins, No. 1 bbls.....	43	48
Strip loins, No. 2.....	43	40
Sirloin butts, No. 1.....	32	24
Sirloin butts, No. 2.....	30	24
Beef tenderloins, No. 1.....	65	65
Beef tenderloins, No. 2.....	59	65
Rump butts.....	28	26
Flank steaks.....	28	17
Shoulder clods.....	19	15
Hanging tenderloins.....	16	15
Insides, green, 12@18 range.....	21	21
Outsides, green, 8 lbs. up.....	20	20
Knuckles, green, 8 lbs. up.....	20 1/2	20

Beef Products

Brains.....	7	7
Hearts.....	15	9
Tongues.....	19	19
Sweetbreads.....	15	15
Ox-tail.....	10	8
Fresh tripe, plain.....	13	10
Fresh tripe, H. C.....	17	11 1/2
Livers.....	25	15
Kidneys.....	8	9

Veal

Choice carcass.....	22	17
Good carcass.....	20	19
Good saddles.....	26	24
Good racks.....	17	14
Medium racks.....	15	13

Veal Products

Brains, each.....	10	8
Sweetbreads.....	31	30
Calf livers.....	35	30

Lamb

Choice lambs.....	21	13
Medium lambs.....	19	12
Choice saddles.....	25	22
Medium saddles.....	24	21
Choice fores.....	19	17
Medium fores.....	17	15
Lamb fries.....	28	23
Lamb tongues.....	17	17
Lamb kidneys.....	15	15

Mutton

Heavy sheep.....	8	6
Light sheep.....	11	10
Heavy saddles.....	13	10
Light saddles.....	13	10
Heavy fores.....	6	5
Light fores.....	6	5
Mutton legs.....	15	12
Mutton loins.....	12	12
Mutton stew.....	8	8
Sheep tongues.....	11	11
Sheep heads, each.....	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.....	27	20
Picnics.....	21	12 1/2
Skinned shoulders.....	22	13
Tenderloins.....	34	32
Spareribs.....	16	13
Back fat.....	11	7 1/2
Boston butts.....	26	16
Boneless butts, cellar trim, 2@4.....	28	19
Hocks.....	14	8
Tails.....	5	5
Neck bones.....	5	3
Slip bones.....	10	7
Blade bones.....	16	8
Pigs' feet.....	4 1/2	2 1/2
Kidneys, per lb.....	16	8
Livers.....	6	4
Brains.....	5	7
Ears.....	5	4
Snouts.....	9	6
Heads.....	7	6
Chitterlings.....	6 1/2	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper.....	27 1/2 @28
Fancy skinned hams, 14@16 lbs., parchment paper.....	28 @28 1/2
Standard reg. hams, 14@16 lbs., plain.....	26 1/2 @27
Picnics, 4@8 lbs., short shank, plain.....	21 @22
Picnics, 4@8 lbs., long shank, plain.....	20 1/2 @21 1/2
Fancy bacon, 6@8 lbs., plain.....	27 @28
Standard bacon, 6@8 lbs., plain.....	24 @28
No. 1 beef sets, smoked.....	37 @38
Insides, 8@12 lbs.....	35 1/2 @36 1/2
Knuckles, 5@9 lbs.....	35 1/2 @36 1/2
Cooked hams, choice, skin on, fattened.....	44 1/2
Cooked hams, choice, skinless, fattened.....	47 1/2
Cooked hams, skin on, fattened.....	44 1/2
Cooked picnics, skinned, fattened.....	40 1/2

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$20.75
Lamb tongue, short cut, 200-lb. bbl.....	69.00
Regular tripe, 200-lb. bbl.....	27.50
Honeycomb tripe, 200-lb. bbl.....	30.00
Pocket honeycomb tripe, 200-lb. bbl.....	33.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces.....	\$20.50
80-100 pieces.....	20.00
100-125 pieces.....	19.50
Clear plate pork, 25-35 pieces.....	19.50
Bean pork.....	24.00n
Brisket pork.....	23.00n
Plate beef.....	23.00
Extra plate beef.....	23.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings.....	17 1/2 @18
Special lean pork trimmings 95%.....	25 1/2
Extra lean pork trimmings 95%.....	28 1/2 @28 1/2
Pork cheek meat (trimmed).....	17
Pork hearts.....	13 @13 1/2
Pork livers.....	15
Native boneless bull meat (heavy).....	17 1/2 @17 1/2
Boneless chucks.....	17
Shank meat.....	14 @16 1/2
Beef trimmings.....	14 @14 1/2
Dressed canners, 350 lbs. and up.....	12 @12 1/2
Dressed canner cows, 400-450 lbs.....	12 1/2 @13
Dr. bologna bulls, 600 lbs. and up.....	13 1/2
Tongues, No. 1 canner trim.....	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton.....	32
Country style sausage, fresh in link.....	27 1/2
Country style sausage, fresh in bulk.....	25 1/2
Country style sausage, smoked.....	31
Frankfurters, in sheep casings.....	29 1/2
Frankfurters, in hog casings.....	29 1/2
Skinless frankfurters.....	27 1/2
Bologna in beef bungs, choice.....	23 1/2
Bologna in beef middles, choice.....	24
Liver sausage in beef rounds.....	20
Liver sausage in hog bungs.....	21
Smoked liver sausage in hog bungs.....	27 1/2
Head cheese.....	17 1/2
New England luncheon specialty.....	30 1/2
Mixed luncheon specialty, choice.....	24 1/2
Tongue and blood.....	25
Blood sausage.....	21
Souse.....	19
Pollab sausage.....	29

DRY SAUSAGE

Cervelat, choice, in hog bungs.....	45
Thuringer.....	25 1/2
Farmer.....	38 1/2
Holsteiner.....	36 1/2
B. C. salami, choice.....	41
Milano, salami, choice in hog bungs.....	41
B. C. salami, new condition.....	28
Frisses, choice, in hog middles.....	42
Genoa style salami, choice.....	47
Pepperoni.....	39
Mortadella, new condition.....	25
Cappicola.....	51
Italian style hams.....	42

CURING MATERIALS

Nitrite of soda (Chgo. whsec. stock).....	Cwt.
In 400-lb. bbls., delivered.....	\$ 8.75
Saltpeper, less than ton lots, f.o.b. N. Y.:.....	
Dbl. refined granulated.....	8.50
Small crystals.....	9.50
Medium crystals.....	9.75
Large crystals.....	10.50
Pure rfd. gran. nitrate of soda.....	2.90
Standard gran. nitrate of soda.....	unquoted
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	3.50
Domestic gran., f.o.b. refiners (2%).....	5.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	4.95
Dextrose, in car lots, per cwt. (cotton).....	4.57
In paper bags.....	4.52

SAUSAGE CASINGS

(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack.....	18
Domestic rounds, 140 pack.....	36
Export rounds, wide.....	47
Export rounds, medium.....	22
Export rounds, narrow.....	25
No. 1 weasands.....	16
No. 2 weasands.....	16
No. 1 bungs.....	10
No. 2 bungs.....	10
Middles, regular.....	10
Middles, select, wide, 2 1/2 in. & up.....	10
Middles, select, extra, 2 1/2 in. & up.....	10
Dried or salted bladders:	
12-15 in. wide, flat.....	1.05
10-12 in. wide, flat.....	.65
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.25

Pork casings:	
Narrow, per 100 yds.....	2.00
Narrow, special, per 100 yds.....	2.00
Medium, regular.....	1.85
Englab, medium.....	1.50
Wide, per 100 yds.....	1.25
Extra wide, per 100 yds.....	.60
Export bungs.....	19
Large prime bungs.....	16
Medium prime bungs.....	11
Small prime bungs.....	.08
Middles, per set.....	19

SPICES

(Basis Chicago, original bbls., bugs or bales.)		Whole Ground	
Allspice, prime	26	29	31
Recifited	27	31	37
Chili pepper	20	20	20
Powder	28	28	28
Cloves Amboyana	27 1/2	32 1/2	34 1/2
Zanzibar	18 1/2	24	25
Ginger, Jamaica	38	43	45
Africa	31	35	36
Mace, Fancy Banda	55	66	68
East Indies	52	59	60
East & West Indies Blend	56	66	67
Mustard flour, fancy	34	34	34
No. 1	22	22	22
Nutmeg, fancy Banda	22	24	24
East Indies	23	24	24
East & West Indies Blend	22	22	22
Paprika, Spanish	51	51	51
Pepper, Cayenne	35	35	35
Red No. 1	28	28	28
Black Malabar	11	15	15
Black Lampung	7	9	9 1/2
Pepper, white Singapore	13	16 1/2	16 1/2
Muntok	13 1/2	17	17
Packers	14	14	14

SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	1.04	1.14
Celery seed, French.....	.90	1.12
Cominos seed.....	20 1/2	20 1/2
Coriander Morocco bleached.....	16	16
Coriander Morocco natural No. 1.....	15	17 1/2
Mustard seed, fancy yellow.....	26	26
American.....	14	14
Marjoram, French.....	77	87
Oregano.....	12	16
Sage, Dalmatian No. 1.....	1.50	1.70

(Continued on page 24.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

247 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19	@19 1/2
Choice, native, light.....	19 1/2	@20 1/2
Native, common to fair.....	18	@18 1/2

Western Dressed Beef

Native steers, good, 600@800 lbs.....	17	@18
Native choice yearlings, 400@600 lbs.....	18	@19
Good to choice heifers.....	16	@18
Good to choice cows.....	14	@15
Common to fair cows.....	13 1/2	@14
Fresh bologna bulls.....	15	@15 1/2

BEEF CUTS

	Western	City
No. 1 ribs.....	24	@25
No. 2 ribs.....	22	@23
No. 3 ribs.....	21	@22
No. 1 loins.....	25	@26
No. 2 loins.....	23	@24
No. 3 loins.....	21	@22
No. 1 hinds and ribs.....	23	@24
No. 2 hinds and ribs.....	21	@22
No. 1 rounds.....	19	@20
No. 2 rounds.....	18	@19
No. 3 rounds.....	16	@17
No. 1 chucks.....	17	@18
No. 2 chucks.....	16	@17
No. 3 chucks.....	14	@15
Rolls, reg. 4@6 lbs. av.....	23	@24
Rolls, reg. 6@8 lbs. av.....	24	@25
Tenderloins, steers.....	60	@65
Tenderloins, cows.....	30	@40
Tenderloins, bulls.....	40	@40
Shoulder clods.....	20	@21

DRESSED VEAL

Good.....	21	@22
Medium.....	20	@21
Common.....	19	@20

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22 1/2	@23 1/2
Genuine spring lambs, good to medium.....	21 1/2	@22 1/2
Genuine spring lambs, medium.....	20 1/2	@21 1/2
Sheep, good.....	9	@11
Sheep, medium.....	7	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$17.75	@18.00
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	18.75	@19.50

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.....	24 1/2	@25 1/2
Shoulders, 10@12 lbs. av.....	22	@23
Butts, regular, 4-6 lbs. av.....	25 1/2	@26 1/2
Hams, regular, fresh, 10@12 lbs. av.....	25	@26
Hams, skinned, fresh, 10@12 lbs. av.....	26	@27
Picnics, fresh, 6@8 lbs.....	20	@21
Pork trimmings, extra lean, 90-95%.....	29	@30
Pork trimmings, regular, 50% lean.....	18	@19
Spareribs, medium.....	16 1/2	@17 1/2
Pork loins, fresh, 10@12 lbs.....	23	@24 1/2
Shoulders, 6@10 lbs. av.....	24	@25
Butts, regular, 1 1/2@3 lbs.....	30	@31
Hams, regular, fresh, 10@12 lbs.....	28 1/2	@29
Hams, skinned, fresh, 10@12 lbs.....	29 1/2	@30
Picnics, fresh, 4@6 lbs.....	22	@23 1/2
Pork trimmings, extra lean 90@95%.....	30	@30 1/2
Pork trimmings, reg. 50% lean.....	18	@19
Spareribs, medium.....	18	@19
Boston butts.....	28	@29

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	50
Cooked hams, choice, skinless, fattened.....	53

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	28 1/2	@29
Regular hams, 10@12 lbs. av.....	28 1/2	@29
Regular hams, 12@14 lbs. av.....	28	@29
Skinned hams, 10@12 lbs. av.....	31	@32
Skinned hams, 12@14 lbs. av.....	31	@32
Skinned hams, 16@18 lbs. av.....	30	@31
Skinned hams, 18@20 lbs. av.....	29	@30
Picnics, 4@6 lbs. av.....	23	@24
Bacon, 6@8 lbs. av.....	23	@24
Bacon, boneless, western.....	27	@28
Bacon, boneless, city.....	26	@27
Beef tongue, light.....	22	@24
Beef tongue, heavy.....	20	@30

BUTCHERS' FAT

Shop fat.....	\$3.50	per cwt.
Breast fat.....	4.50	per cwt.
Edible suet.....	5.25	per cwt.
Inedible suet.....	5.00	per cwt.

GREEN CALFSKINS

	5-9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40
Prime No. 2 veals.....	21	2.90	3.05	3.10
Buttermilk No. 1.....	18	2.70	2.85	2.90
Buttermilk No. 2.....	17	2.55	2.70	2.75
Branded gruby.....	12	1.75	1.90	1.95
Number 3.....	12	1.75	1.90	1.95

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on September 17, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$19.00@20.00			
500-600 lbs. ²	18.50@19.50		\$19.00@20.00	
600-700 lbs. ³	18.50@19.50	\$17.50@18.50	18.50@19.50	\$19.00@19.50
700-800 lbs. ³	18.00@19.00	17.50@18.50	18.00@19.00	18.50@19.50
STEER, Good:				
400-500 lbs. ¹	18.00@19.00			
500-600 lbs. ²	17.50@18.50		18.00@19.50	
600-700 lbs. ³	17.50@18.50	17.00@17.50	17.50@19.00	18.00@19.00
700-800 lbs. ³	17.00@18.00	16.50@17.50	17.00@18.50	17.50@18.50
STEER, Commercial:				
400-600 lbs. ¹	16.00@17.50		16.00@17.50	16.50@17.50
600-700 lbs. ³	16.00@17.50	16.00@17.00	16.00@17.50	17.00@17.50
STEER, Utility:				
400-600 lbs. ¹	14.00@16.00	15.50@16.00	15.00@16.00	15.00@16.50
COW, All weights:				
Commercial.....	14.50@15.50	14.50@15.50	14.50@15.50	
Utility.....	13.75@14.50	14.00@14.50	14.00@14.50	14.50@15.00
Cutter.....	13.25@13.75	13.50@14.00	13.00@13.50	14.00@14.50
Canner.....	12.50@13.00			
Fresh Veal And Calf:				
VEAL, Choice:				
80-130 lbs.....	21.00@22.00	21.00@23.00	21.00@23.00	21.00@22.00
130-170 lbs.....	19.00@20.00		20.00@22.00	
VEAL, Good:				
50-80 lbs.....	18.50@19.50	19.00@20.50	20.00@21.00	19.00@20.00
80-130 lbs.....	20.00@21.00	19.50@21.00	20.00@21.00	19.00@21.00
130-170 lbs.....	17.00@19.00		17.00@21.00	
VEAL, Commercial:				
50-80 lbs.....	17.50@18.50	17.00@19.00	18.00@20.00	17.00@18.00
80-130 lbs.....	18.00@20.00	17.50@19.50	17.00@20.00	18.00@19.00
130-170 lbs.....	16.00@17.00		16.00@18.00	
VEAL, Utility:				
All weights.....	15.00@17.00	15.50@17.50	15.00@17.00	15.00@17.00
Fresh Lamb And Mutton				
SPRING LAMB, Choice:				
30-40 lbs.....	21.00@22.00	22.50@23.50	21.00@23.00	22.00@23.00
40-45 lbs.....	21.00@22.00	22.50@23.50	21.00@22.00	22.00@23.00
45-50 lbs.....	20.00@21.00	20.50@21.50	20.00@21.00	21.00@22.00
50-60 lbs.....	19.00@20.00	20.50@21.50	20.00@21.00	20.00@21.00
SPRING LAMB, Good:				
30-40 lbs.....	20.00@21.00	21.50@22.50	20.00@21.00	21.00@22.00
40-45 lbs.....	20.00@21.00	21.50@22.50	20.00@21.00	21.50@22.00
45-50 lbs.....	19.00@20.00	20.50@21.50	20.00@21.00	20.50@21.00
50-60 lbs.....	18.50@19.50	19.50@20.50	19.00@20.00	20.00@21.00
SPRING LAMB, Commercial:				
All weights.....	18.00@19.00	18.00@21.00	16.00@19.00	18.00@20.00
SPRING LAMB, Utility:				
All weights.....	16.00@18.00	17.00@19.00	15.00@17.00	16.00@18.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.50@11.00	10.00@11.50	10.00@11.00	10.00@11.00
Commercial.....	8.00@9.50	8.00@10.00	9.00@10.00	8.00@10.00
Utility.....	7.50@8.00	7.50@9.00	8.00@9.00	8.00@9.00
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	24.50@26.00	24.00@25.00	24.00@26.00	24.00@26.00
10-12 lbs.....	24.00@25.50	24.00@25.00	24.00@26.00	24.00@26.00
12-15 lbs.....	22.50@23.50	23.00@24.00	22.00@24.00	22.00@24.00
16-22 lbs.....	18.00@19.00	19.00@21.00	19.00@20.00	19.00@21.00
SHOULDER, Skinned N. Y. Style:				
8-12 lbs.....	21.00@22.00		21.00@23.00	
BUTTS, Boston Style:				
4-8 lbs.....	25.00@26.00		25.00@27.00	25.00@26.00
SPARE RIBS:				
Half sheets.....	16.50@17.00			
TRIMMINGS:				
Regular.....	17.00@17.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

⁴Based on 50-100 lb. box sales to retailers.
All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.e. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	11
Beef kidneys, per lb.....	5
Mutton kidneys, each.....	29
Livers, beef, per lb.....	15
Oxtails, per lb.....	30
Beef hanging tenders, per lb.....	12
Lamb fries, a pair.....	

CHAIN STORE SALES

National Tea Co. reports \$5,505,878 sales for the four weeks ended September 6, a gain of 22.4 per cent from \$4,499,345 a year earlier.

Sales by Kroger Grocery & Baking Co. in the four weeks ended September 6 amounted to \$23,144,853 compared with \$18,979,975 in 1940, an increase of 21.9 per cent. Cumulative sales for the 36 weeks ended September 6 totaled \$201,429,050, a gain of 14.6 per cent from \$175,758,140 a year earlier.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

Tallow Reaches New Highs for Year; Greases Strong

NEW YORK, SEPTEMBER 17, 1941

TALLOW.—The tallow market reached new high levels for the year when extra traded at 9c, an advance of $\frac{1}{4}$ c from the previous levels. While it was difficult to get an estimate on the trade, it was stated that a substantial quantity changed hands—possibly a few million pounds. The large Cincinnati soaper apparently was first to come up in his ideas, and all local soapers were said to have taken material at the new level. The cheaper stuff had been cleaned up earlier; with producers generally in a well sold up position, buyers had to come up to larger producers' ideas to obtain supplies. Further buying interest was reported at 9c; sellers wanted 9 $\frac{1}{4}$ c.

Edible was quoted at 9 $\frac{1}{2}$ c; extra, 9@9 $\frac{1}{4}$ c, and special, 8 $\frac{1}{2}$ @9c.

STEARINE.—The market was quiet with oleo at 10c asked.

OLEO OIL.—The market was quiet but steady. Extra was quoted 10 $\frac{1}{2}$ @11c; prime, 10 $\frac{1}{4}$ @10 $\frac{1}{2}$ c, and lower grades, 10@10 $\frac{1}{2}$ c.

GREASE OIL.—Demand was of a routine character and the market steady. No. 1 was quoted 12 $\frac{1}{2}$ c; No. 2, 12 $\frac{1}{4}$ c; extra, 13c; extra No. 1, 12 $\frac{1}{4}$ c; winter strained, 13 $\frac{1}{4}$ c; prime burning, 13 $\frac{1}{2}$ c and prime inedible, 13 $\frac{1}{2}$ c.

NEATSFOOT OIL.—Interest was moderate and routine at New York but prices were steady. Extra was quoted at 13c; No. 1, 12 $\frac{1}{2}$ c; prime, 13c, and pure, 17 $\frac{1}{4}$ c.

GREASES.—The market met with a better inquiry and was strong with advancing tallow prices, greases at New York showing gains of $\frac{1}{4}$ @ $\frac{1}{2}$ c over the previous week. Trading was called routine but the market continued to be featured by firmness on the part of producers and modest offerings. Good house grease was reported to have sold at 8 $\frac{1}{2}$ c; choice white, 9@9 $\frac{1}{4}$ c; yellow and house, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c; brown, 8 $\frac{1}{2}$ @8 $\frac{1}{4}$ c.

CHICAGO, SEPTEMBER 18, 1941

TALLOW.—Producers' ideas continued to control the trend of the tallow market at Chicago this week, and prices advanced further on sustained interest and firm surrounding markets. One large consumer on Monday advanced bids to 8 $\frac{1}{2}$ c, Chicago and Cincinnati, for prime tallow and 8 $\frac{1}{4}$ c for special, but no offerings were available that basis. A major development came on Tuesday, when a sizable trade was recorded following two successive advancements of $\frac{1}{4}$ c in bids by a large consumer. Prime moved at 9c, Chicago and Cincinnati, in a round lot way, while special sold at 8 $\frac{1}{2}$ c; several tanks of edible sold at 9c. Couple of tanks of No. 1 sold at 8 $\frac{1}{2}$ c. Thursday's quotations were: Edible, 9@9 $\frac{1}{4}$ c; fancy, 9@9 $\frac{1}{2}$ c; prime, 9@9 $\frac{1}{2}$ c; special, 8 $\frac{1}{2}$ c, and No. 1, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c.

STEARINE.—Market was firmer this week, with prime quoted at 9 $\frac{1}{2}$ c.

OLEO OIL.—Oleo oil was stronger at Chicago. Extra was quoted at 10 $\frac{1}{2}$ @10 $\frac{1}{2}$ c and prime, 10@10 $\frac{1}{4}$ c.

GREASE OIL.—Grease oil market at Chicago advanced this week. Quotations were as follows: No. 1, 12 $\frac{1}{2}$ c; No. 2, 12 $\frac{1}{4}$ c; extra, 13 $\frac{1}{4}$ c; extra No. 1, 12 $\frac{1}{4}$ c; extra winter strained, 13 $\frac{1}{2}$ c; prime burning, 14c; and prime inedible, 13 $\frac{1}{2}$ c. Acidless tallow oil was 12 $\frac{1}{2}$ c.

NEATSFOOT OIL.—Firm trend prevailed. Quotations were: Extra neatsfoot oil, 13c; No. 1, 12 $\frac{1}{2}$ c; prime, 13 $\frac{1}{2}$ c; pure, 17 $\frac{1}{4}$ c, and cold test, 27c.

GREASES.—Action of greases paralleled that of tallow in the Chicago market this week, characterized by advance of consumer bids to meet producers' ideas. Following advancement of bids by a large consumer early in week, white grease moved in a good way at 8 $\frac{1}{2}$ c, Cincinnati; sales were made in another direction at 9c, Chicago. Thursday: Choice white, 9c; A-white, 8 $\frac{1}{2}$ c; B-white, 8 $\frac{1}{2}$ c; yellow, 8 $\frac{1}{2}$ c and brown, 8 $\frac{1}{4}$ c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, September 18.)

Blood, digester tankage and cracklings markets advanced this week following recent rise in feed quotations. Other items holding steady.

Blood

	Unit
Unground	Ammonia \$4.25@4.40

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$5.50
Unground, 6 to 10% choice quality	5.75
Liquid stick	2.50

Packinghouse Feeds

Sales slowed down somewhat after last week's price advances.

	Carlots, Per ton
60% digester tankage	\$72.50
50% meat and bone scraps	72.50
Blood-meal	85.00
Special steam bone-meal	55.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$40.00
Steam, ground, 2 & 28	39.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.75@4.00 & 10c
Bone tankage, unground, per ton	30.00@35.00
Hoof meal	3.00

Dry Rendered Tankage

Cracklings continued upward movement.

	Per unit
Hard pressed and expeller unground	
up to 48% protein (low test)	\$ 1.20
above 48% protein (high test)	1.15
Soft pressed pork, ac. grease and quality, ton	57.50@60.00
Soft pressed beef, ac. grease and quality, ton	55.00@57.50

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, plies	27.50
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	25.00
Pig skin scraps and trim, per lb	6¢ @ 7¢

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unsorted	37.00@40.00
Junk bones	27.50@29.00

Animal Hair

Some trade continues at price ceilings.

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	32.50@35.00
Winter processed, black, lb	8 @ 9
Summer processed, gray, lb	8 @ 8
Summer processed, gray, lb	4 @ 4 $\frac{1}{2}$
Cattle switches	4 $\frac{1}{2}$ @ 4 $\frac{1}{2}$



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 10% per unit.....	3.75
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.35 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.75 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	\$1.10
60% protein, unground.....	1.05

EASTERN FERTILIZER MARKETS

New York, September 17, 1941

Strong markets and considerable activity characterized the situation at New York this week. Tankage sold at from \$4.75 to \$5.00, depending on shipping points. Producers' stocks light.

Blood sold at \$3.75, f.o.b. New York and other points; some material reportedly sold at \$3.85 outside of New York. Cracklings were in demand, selling at \$1.10, f.o.b. New York. Imported low grade material sold as high as \$1.20.

Some lots of fish scrap sold at \$4.35 & 10c, f.o.b. Chesapeake Bay factories.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	12½ @ 12½
White deodorized, in bbls., f.o.b. Chgo.....	15½
Yellow, deodorized.....	15½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3½ @ 3½
Soybean oil, in tanks, f.o.b. mills.....	10½ @ 10½
Corn oil, in tanks, f.o.b. mills.....	12½
Coconut oil, sellers tank, f.o.b. conis.....	6¼ @ 6¼
Refined coconut, bbls., f.o.b. Chicago.....	13½ @ 13½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16½
White animal fat.....	14
Water churned pastry.....	15¼
Milk churned pastry.....	16½
Vegetable type.....	13

Reaction Stops Cotton Oil Advance Toward New Highs

COTTONSEED oil futures reacted from last week's highs in the New York market this week, but toward midweek had recovered much of their earlier losses. Weakness in soybeans and uncertainty over price control legislation contributed to the reaction and trade was also influenced by the fact that cheaper bean oil and lard have been cutting into cotton oil consumption.

Firmness in seed and crude in the South aided the recovery. There was no great pressure of new crop on the New York market and cash oils were firmly held. Cash demand remained fairly good.

Seed prices were reported to have reached or exceeded the \$60 per ton holding level in Texas, although seed in the Valley was \$53@55.

Reactionary trends in oil futures were checked on Wednesday following reports that leading refiners had cleaned up 300 to 400 tanks of crude in the Valley this week at 12½@12¾c, as well as paying 12½c in the Southeast and Texas for additional quantities.

There were reports of large arrivals of palm and coconut oils on the Pacific coast and of palm oil on the east coast. Refiners were not anxious sellers of finished products and were not offering winter cotton oil or refined peanut oil in tanks, but were quoting winter oil in drums at 15½@16c.

The U. S. Bureau of Agricultural Economics made an important forecast this week in predicting that "the average price of cottonseed for the 1941 marketing season will be much higher than in recent years, and may be the highest in about 20 years." The estimate is said to be based "largely on anticipated further increases in demand for cottonseed products with rising national income, small supplies of such products, and prospects for substantial lard shipments to the United Kingdom."

"With reduced oil production and with comparatively small oil stocks on hand on August 1," the report said, "the supply of cottonseed oil is likely to be 20 to 25 per cent less than last season."

Consumption of cotton seed oil during August was 225,770 bbls. compared with 316,336 bbls. in July and 292,553 bbls. in August last year. The visible supply on September 1 amounted to 775,000 bbls. compared with 1,147,900 bbls. a year earlier.

COCONUT OIL.—Sales were reported at 6½@6¾c on the Pacific coast and larger arrivals were reported. The New York market was called 7½@7¾c.

CORN OIL.—The market was nominally quoted at 12¾c.

SOYBEAN OIL.—Scattered sales were reported at 10½c and 10¾c on resales and from smaller mills, with 10¾c bid and the larger mills holding for 11c. New crop beans continued to move slowly but the weather was favorable.

PALM OIL.—The market was called 7½@7¾c. It was said that about 9,600 tons arrived on the west coast, going largely to two buyers, while several thousand tons were said to have arrived at New York.

PEANUT OIL.—One car was offered at 13½c from the Southeast and the market was called 12½@13c. There has been no movement of new crop.

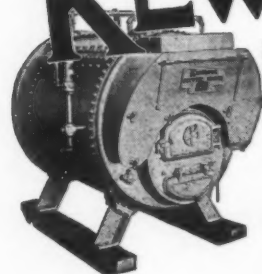
COTTONSEED OIL.—Valley and Southeast crude were quoted 12½@12¾c nominal; Texas, 12½@12¾c nominal at common points; Dallas, 12½c nominal.

FRANKFURT MANUFACTURE

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Hide Price Schedule

(Continued from page 7.)

price of 15c a pound. The amendment, however, only applies the new 15½c price to the four top grades and establishes differentials of from ½ to 4½c a pound for the lower grades. Hence, the over-all effect of the new prices will not be to increase the cost of hides to the tanning industry.

The schedule, as amended, specifically applies the new 15½c ceiling price to No. 1 native steers and cows of packer classifications. No. 2 native steer and cow hides have a top price of 14½c. From these levels the maximum prices in the packer classification scale down, according to grade, to lows of 11c and 10c, respectively, for No. 1 and No. 2 branded bulls.

Packer classification hides which fail to meet present generally accepted standards of selection, trim, tare allowance or delivery, shall be sold at less than the applicable maximum prices, according to the schedule. Hides other than packer classifications sold on an

LATER

The OPA has corrected its revised hide price schedule, issued September 13, to provide maximum prices of 14c and 13½c for trimmed and untrimmed hides from branded steers and cows, respectively. The September 13 order fixed the maximum price schedule for hides other than packer classifications sold on an unselected basis at 14½c for trimmed and 14c for untrimmed hides.

The new amendment also establishes a maximum weight of 30 lbs. for country kip hides, skins weighing more than calf skins but less than hides, and of irregular pattern or shape. The possibility that light weight cow hides might be sold at higher prices as kip skins is eliminated by this maximum.

unselected basis are priced somewhat under packer classification levels and a tare allowance of not less than 2 per cent is stipulated.

The maximum prices for calf and kip skins are not changed by the amendment, although several additional types, weights and classifications are added, including skins originating in the Pacific coast area and country skins.

The packer classifications listed in the schedule are those recognized by the industry.

A clause has been added to the schedule prohibiting both direct and indirect methods of evasion. This provision is directed at such practices as up-grading or the sale of inferior skins at the price of a better quality. According to reports received by OPA, this and other practices have been engaged in by certain members of the trade.

Firm commitments entered into prior to September 13, the effective date of the amendment, for sales of hides, kips or calfskins at prices not exceeding the old maximums, but higher than any new

top price established by the amendment, may be carried out, provided that all deliveries thereunder are completed on or before November 15, 1941.

The new schedule is as follows:

Packer Classifications Sold on a Selected Basis Standard Present Trim, Tare Allowance and Delivery

	Price per lb., f.o.b. Chicago, freight equalized ¹	NO. 1	NO. 2
Native steers, heavy and light.....	15½c	14½c	14½c
Native steers, extreme light (23-48 lbs.).....	15½c	14½c	14½c
Heavy native cows (53 lbs. up).....	15½c	14½c	14½c
Light native cows (less than 53 lbs.).....	15½c	14½c	14½c
Butt branded steers.....	14½c	13½c	13½c
Texas steers, heavy and light.....	14½c	13½c	13½c
Texas steers, extreme light (23-48 lbs.).....	15c	14c	14c
Colorado steers.....	14c	13c	13c
Branded cows.....	14½c	13½c	13½c
Native bulls.....	12c	11c	11c
Branded bulls.....	11c	10c	10c

Packer classifications of hides which fail to meet present generally accepted standards of selection, trim, tare allowance or delivery shall be sold at a price less than the applicable maximum price set forth above.

Hides Other Than Packer Classifications Sold on an Unselected Basis

	Price per lb., f.o.b. Chicago, freight equalized ¹	Trimmed	Untrimmed
Free of brand steers and cows.....	15c	14½c	14c
Branded steers and cows.....	14½c	14c	13c
Free of brand bulls.....	11½c	11c	10c
Branded bulls.....	10½c	10c	10c

Premium for Hides Other Than Packer Classifications Sold on a Selected Basis

A seller who does not grade his hides according to packer classifications but allows a 1c per pound discount for No. 2's may charge a premium of ½c per pound over the maximum prices set forth above for hides other than packer classifications.

Tare Allowance

A tare allowance of not less than 2 per cent shall be allowed on all sales of hides other than packer classifications.

Packer Calf and Kip Skins Sold on a Selected Basis, No. 1 Selection, Standard Present Trim, Tare Allowance and Delivery

	Price per lb., f.o.b. Chicago, freight equalized ¹
Chicago packer heavy No. (9½-15 lbs.).....	27c
Chicago packer lights (under 9½ lbs.).....	23½c
Packer kips, No. 1 No. native (15-25 lbs.).....	20c
Packer kips No. 1 No. overwt. (kips over 25 lbs.).....	19c
Branded kips.....	17½c
Slunks, regular.....	\$1.10 each, flat
Slunks, hairless.....	55c each, flat

Chicago City Calf and Kip Skins

Sold on a Selected Basis
No. 1 Selection, Standard Present Trim,
Tare Allowance and Delivery

	Price per lb., f.o.b. shipping point
Chicago city (10-15 lbs.).....	23c
Chicago city (8-10 lbs.).....	20½c
Chicago city native kips (15-25 lbs.).....	18c
Chicago city branded kips.....	17c
Chicago city overwt. kips (kips over 25 lbs.).....	17c
Chicago city (less than 8 lbs.).....	\$1.43

New York City Packer and Collector Calf and Kip Skins Sold on a Selected Basis, No. 1 Selection, New York City Trim, Standard Tare Allowance and Delivery

	Price per skin f.o.b. shipping point
New York packer	
3-4 lbs.	\$1.25
4-5 lbs.	1.40
5-7 lbs.	1.80
7-9 lbs.	2.80
9-12 lbs.	3.80
12-17 lbs.	4.20
17 lbs. or more.....	4.60
New York collector	
3-4 lbs.	1.15
4-5 lbs.	1.30
5-7 lbs.	1.65
7-9 lbs.	2.60
9-12 lbs.	3.55
12-17 lbs.	3.95
17 lbs. or more.....	4.35

Calf and kip skins of the classifications set forth above which fail to meet present generally accepted standards of selection, trim, tare allowance or delivery, shall be sold at a price less than the applicable maximum price set forth above.

Maximum Prices for No. 2's

The maximum price for No. 2 calf and kip skins of the classifications set forth above shall not exceed the maximum price for each such classification reduced by discount of 10 per cent.

Country Calf and Kip Skins

	Price per lb., f.o.b. shipping point, for No. 1 and 2
Country calf (10 lbs. down).....	16c flat
Country calf (10-15 lbs.).....	18c flat
Country kips (15 lbs. or more).....	18c flat

Pacific Coast Calf and Kip Skins, Standard Tare Allowance and Delivery²

	Price per lb., f.o.b. shipping point
Pacific coast kips (15 lbs. or more).....	19½c
Pacific coast New York City trimmed kips (15 lbs. or more).....	21c
Pacific coast trimmed calf (8-13 lbs.).....	28c
Pacific coast trimmed calf (13-15 lbs.).....	23½c
Prices per skin, f.o.b. shipping point	
Pacific coast calf (under 6 lbs.).....	\$1.25

Pacific coast calf and kip skins which fail to meet present generally accepted standards of tare allowance or delivery shall be sold at a price less than the applicable maximum price set forth above.

²The term "f.o.b. Chicago, freight equalized" used in this schedule has the meaning generally accepted in the industry, to wit: The maximum price f.o.b. Chicago, freight equalized, which a purchaser may pay under this schedule shall not exceed the maximum price set forth above plus either (a) freight from Chicago to destination or (b) freight from shipping point to destination, whichever is less, except that on shipments from points located east of Chicago, the maximum price is f.o.b. shipping point.

³The maximum price of any calfskin originating in the Pacific coast, but not Pacific coast trimmed, shall not exceed 80 per cent of the maximum price set forth above for Pacific coast trimmed calf of corresponding weight except that (1) in the case of skins weighing less than 6 lbs., the maximum price of \$1.25 per skin shall apply to both trimmed and untrimmed skins, and (2) New York City trimmed calfskins originating in the Pacific coast weighing 15 lbs. or less may be sold by the skin at prices not exceeding the maximum prices established above for New York collector skins.

N. Y. COTTON OIL FUTURES

Futures market transactions for the week at New York were:

FRIDAY, SEPTEMBER 12, 1941

	Sales	High	Low	Bid	Asked
September	20	14.13	13.96	14.15	14.50
October	11	14.07	13.85	13.99	14.05
November	22	14.08	13.81	13.92	14.00
December	73	14.15	13.92	14.01	14.02
January				14.02	nom
February				13.92	nom
March				14.01	99tr
April				14.02	nom

Sales 230 contracts.

SATURDAY, SEPTEMBER 13, 1941

	Sales	High	Low	Bid	Asked
September				14.15	14.45
October				13.97	14.05
November				13.97	nom
December	12	13.98	13.86	13.85	13.90
January	3	13.98	13.92	13.86	13.90
February				13.86	nom
March	17	14.08	13.96	13.96	99tr
April				13.98	nom

Sales 32 contracts.

MONDAY, SEPTEMBER 15, 1941

	Sales	High	Low	Bid	Asked
September	6	14.25	14.21	14.25	Ask
October	4	13.92	13.90	13.86	13.90
November				13.86	nom
December	26	13.84	13.70	13.75	13.78
January	2	13.84	13.84	13.76	13.80
February				13.76	nom
March	26	13.92	13.81	13.85	sales
April				13.85	nom

Sales 64 contracts.

TUESDAY, SEPTEMBER 16, 1941

	Sales	High	Low	Bid	Asked
October	6	13.70	13.69	13.80	13.85
November				13.80	nom
December	67	13.75	13.67	13.67	13.78
January	8	13.76	13.63	13.63	13.68
February				13.68	nom
March	45	13.96	13.67	13.78	13.78
April				13.78	nom
May	2	13.96	13.92	13.80	13.85

Sales 128 contracts.

WEDNESDAY, SEPTEMBER 17, 1941

	Sales	High	Low	Bid	Asked
October	20	13.96	13.88	13.80	13.90
November				13.89	nom
December	42	13.87	13.74	13.77	13.79
January	2	13.83	13.83	13.79	13.81
February				13.79	nom
March	28	13.95	13.85	13.87	88aa
April				13.87	nom
May	89	14.00	13.91	13.80	89aa

Sales 131 contracts.

THURSDAY, SEPTEMBER 18, 1941

	Sales	High	Low	Bid	Asked
September	9	13.85	13.80	13.85	bid
October	20	13.75	13.69	13.71	bid
November	5	13.79	13.71	13.73	bid
December	35	13.85	13.76	13.82	bid
January	16	13.90	13.85	13.95	bid

(See page 80 for inter markets.)

HIDES AND SKINS

Market active at the new ceiling prices establishing differentials on packer hides—Ceiling prices extended to country calf and kipskins.

Chicago

PACKER HIDES.—A new price ceiling schedule was announced by the Office of Price Administration late Friday night, effective on Saturday, September 13, 1941 (see page 27). OPA set up differentials between the different selections of packer hides, and also small packer take-off. The ceiling price was advanced to 15½¢ on native steers, extreme light native steers, and light and heavy native cows; extreme light Texas steers remain at 15¢; butt branded steers and heavy and light Texas steers were reduced to 14½¢, as were also branded cows; Colorados were reduced to 14¢; a ceiling was established for bulls at 12¢ for native bulls and 11¢ for branded. The prices apply to all packer classifications sold on a selected basis, with standard present trim, tare allowance and delivery, f.o.b. Chgo., freight equalized. Hides failing to meet present generally accepted standards of selection, trim, tare allowance and delivery shall be sold at prices less than the maximums.

The prices quoted are for No. 1

hides, on a selected basis, with differentials set at a cent less for No. 2 hides of all selections. No differential was established between heavy and light hides. The new price schedule is not retroactive; but all existing contracts covering earlier sales made under the old ceiling but higher than the new maximums must be completed on or before November 15, 1941.

Certain additions were also made to the earlier ceiling prices on calfskins, and differentials set up for over-weight and branded kips, as well as city kips and country skins, as mentioned below.

Trading under the new schedule got under way late this week when one packer announced the sale of about 9,000 hides of current take-off, involving practically all selections except bulls, at the ceiling prices. Two other packers sold a total of around 50,000 hides same basis. There will probably be other sales and quiet bookings before the week-end to total at least the full week's production by packers, and an active demand is expected for all descriptions while late summer and early autumn quality hides are available.

Trading in hide futures on the Commodity Exchange, Inc., has slowed down sharply in recent weeks, and the open interest in hide futures on Sept. 17 was

387 lots, as against 1,372 lots on May 27th, just prior to the placing of the hide ceiling. Withdrawals from Exchange warehouses during the first eight days of Sept. totalled 20,728 hides; warehouse stocks on Sept. 8 were 219,316 hides, plus 3,208 awaiting certification.

OUTSIDE SMALL PACKER.—On hides other than packer classifications, sold on an unselected basis, ceiling prices were set on trimmed hides at 15¢ for all-weight native steers and cows, 14½¢ for branded steers and cows, 11½¢ for native bulls and 10½¢ for branded bulls; untrimmed hides to be sold at ½¢ less in each case. But where these hides are sold on a selected basis, at a cent discount for No. 2's, a premium of a half-cent over the maximum prices is allowed. This sets the price ceiling of small packer trimmed all-weight native steers and cows at 15½¢, and brands at 15¢; native bulls at 12¢ and branded bulls 11¢, all on a selected basis, f.o.b. Chgo., freight equalized, or f.o.b. points east of Chgo. Several sales are reported to have been made quietly this week on this basis. A tare allowance of not less than two percent shall be allowed on all sales of hides other than packer classifications. There is some talk among the trade in regard to possible amendment downward on small packer branded hides.

LATER: The OPA revised price on small packer branded steers and cows ½¢ downward to 14¢ trimmed or 13½¢

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untrimmed, flat basis, with $\frac{1}{2}$ c premium on selected basis. This price supersedes that shown in list.

PACIFIC COAST.—The Pacific Coast market was quiet and is thought to be well sold up to end of Aug. at 14c, flat, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—There has not been much news from the South American market this week. Standard frigorifico steers were last reported sold at a price equal to 14 $\frac{1}{2}$ c, c.i.f. New York. A small pack of 1,200 Rosario steers, which run heavy average, was reported this week at 98 pesos, equal to 15c, c.i.f. New York.

COUNTRY HIDES.—The country hide market continues strong, with trading restricted by rather light offerings. Untrimmed all-weights are quoted 13@13 $\frac{1}{4}$ c, flat, del'd Chgo. Heavy steers and cows around 11 $\frac{1}{2}$ c, flat, trimmed. Good trimmed buff weights quoted 13 $\frac{1}{4}$ c flat, equal to 14 $\frac{1}{2}$ c, selected. Trimmed extremes have been reported sold up to 15c, flat. Bulls quoted 8@8 $\frac{1}{2}$ c, flat. Glues listed 10 $\frac{1}{2}$ @10 $\frac{1}{2}$ c. All-weight branded hides quoted 11@11 $\frac{1}{2}$ c, flat.

CALFSKINS.—Price ceilings were not disturbed on Chgo. packer calfskins. One packer late this week sold 7,500 Aug. calfskins at 27c for heavies 9 $\frac{1}{2}$ /15 lb., and 23 $\frac{1}{2}$ c for lights under 9 $\frac{1}{2}$ lb. The trading previously mentioned late last week grew to a total of about 80,000 calf at these prices, and market generally is sold up to end of August.

The ceiling is unchanged on Chgo. city calfskins and collectors made quiet sales this week at unchanged levels, basis 20 $\frac{1}{2}$ c for 8/10 lb. and 23c for 10/15 lb.; there is an unsatisfied demand. A price ceiling of 16c, flat for No. 1's and No. 2's, was set on 10 lb. and down country calfskins, and 18c flat for 10/15 lb.; skins are reported salable this basis. The ceiling of \$1.43, selected, was unchanged on Chgo. city light calf and deacons; market is sold up.

KIPSKINS.—The maximum price remains at 20c, selected, for packer northern native kipskins. However, a ceiling of 19c, selected, was set for packer northern over-weight kips, and 17 $\frac{1}{2}$ c for branded kips. One packer late this week sold 3,700 Aug. native kips at 20c, and 500 brands at 17 $\frac{1}{2}$ c. The trading mentioned late last week grew to about 30,000 kips, and market is well sold up to end of Aug.

A ceiling price of 18c, selected, was set on Chgo. city native kips, with over-weights and brands at 17c; accumulation is slow and none offered. A maximum price of 16c, flat, was set on country kipskins.

LATER: The OPA has set a maximum weight of 30 lbs. for country kips.

Packer slunks were well sold up earlier at \$1.20, selected, for regular slunks and 70c, selected, for hairless. Ceiling prices have been set at \$1.10, flat, for regulars, and 55c, flat, for hairless.

HORSEHIDES.—Demand appears spotty for horsehides, with considerable variation in prices quoted. City renderers, with manes and tails, are usually quoted around \$6.50, selected, f.o.b. nearby sections, but some houses claim \$6.25 is best bid at the moment. Trimmed renderers are quoted around \$6.25@6.35, del'd Chgo., some quoting 25c less. Mixed city and country lots listed around \$5.75, Chgo.

SHEEPSKINS.—Dry pelts are quiet and nominal around 24c per lb., del'd Chgo. Production of packer shearlings is light, but there is a good inquiry and market called firm at \$1.75@1.80 for No. 1's, \$1.30@1.35 for No. 2's and 85@90c for No. 3's, with these prices obtainable. Pickled skins are called firm at \$7.25 per doz., last paid for packer production. Mid-west packer lamb pelts are quoted usually \$2.10@2.20 per cwt. live weight basis for early Sept. pelts; straight northern around \$1.90@2.00 per cwt. live weight basis. Outside small packer pelts are moving at \$1.50@1.60 each, according to quality.

New York

PACKER HIDES.—A New York packer, who recently resumed operations following a shut-down extending almost two months, this week sold a total of 12,000 May to Sept. hides, at the new ceiling prices of 15 $\frac{1}{2}$ c for native steers, 14 $\frac{1}{2}$ c for butt brands and 14c for Colorados. Another packer sold two cars Aug. and one car Sept. native

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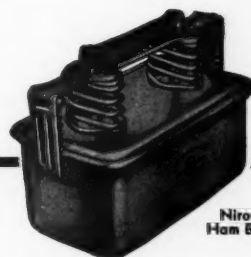
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1916 - Our Twenty-fifth Anniversary - 1941

steers at 15½c; other packers are sold up to end of Aug.

CALFSKINS.—Previously imposed ceiling prices remain unchanged on New York collector and packer calf and kip-skins, but some additions were made on the light end, all prices on selected basis with No. 2's at least 10 per cent less. Ceilings on collector skins are as follows: 3-4's \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer skins: 3-4's \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, and 17 lb. up \$4.60. These prices are obtainable; no packer sales reported; collectors moving small lots quietly.

Meat Industry Loses Wage and Hour Test

The meat industry's contention that its 14-week exemption from maximum hours and overtime pay provisions of the wage-hour act applied to almost all employees was rejected by Judge Michael L. Igoe in federal district court at Chicago this week. The court will approve an injunction forbidding further violation of the act by Swift & Company.

The court's action upheld the Wage and Hour Division's interpretation that the exemption applies only to employees engaged in handling, slaughtering and dressing livestock.

The case is not closed, however, since it may be appealed to a higher federal court. Although only Swift was named in the test suit brought by the Wage and Hour Division, the ruling would make the whole industry liable for millions of dollars in unpaid overtime.

Army Buys \$1,469,632 Beef and Type C Ration

Awards for the purchase of 3,710,655 lbs. of boneless beef and 4,500,000 12-oz. cans (3,375,000 lbs.) of "Type C" field rations were announced late this week by the Chicago Quartermaster Depot.

Firms receiving awards on meat products were as follows:

BONELESS BEEF		
Firm	Amount lbs.	Value
Wilson & Co.	1,687,600	\$435,845.18
Swift & Company	832,625	214,798.04
Armour and Company	599,130	140,056.72
Cudahy Packing Co.	303,500	76,816.15
Geo. A. Hormel & Co.	229,750	59,563.93
East Tennessee Packing Co.	33,000	8,570.10
Kingan & Co.	25,000	6,437.50
Total	3,710,655	\$952,087.62
MEAT AND BEANS (Type C)		
Firm	12-oz. cans	Value
Kingan & Co.	780,000	\$ 84,620
Hunter Packing Co.	500,000	55,450
Gerber Products Co.	240,000	25,440
Total	1,500,000	\$165,510
MEAT AND VEGETABLE HASH (Type C)		
Firm	Amount	Value
Thrifty Packing Co.	1,000,000	\$115,000
Ellis Canning Co.	500,000	61,750
Total	1,500,000	\$176,750
MEAT AND VEGETABLE HASH (Type C)		
Firm	Amount	Value
Stokely Bros. & Co.	1,000,000	\$115,500
College Inn Food Products Co.	300,000	36,450
Cudahy Packing Co.	100,000	11,925
Walker's Austex Chili Co.	100,000	11,410
Total	1,500,000	\$175,285

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures declined moderately with outside markets and smaller purchases of lard by FSCC than had been anticipated. Chicago top on hogs was \$12.00; bulk of sales, \$10.25 to \$11.90, with market strong. Buyers in the provision market were generally cautious, on apparent eagerness in some quarters to trade in deferred offerings; spot shipment offerings were comparatively light. Market on all green joints was rather listless.

Cottonseed Oil

Valley and southeast crude were quoted at 12½c paid and bid; Texas, 12½c paid and bid at common points, and Dallas, 12½c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Oct. 13.68@13.71; Dec. 13.58@13.60; Jan. 13.59 sales; Mar. 13.66 sales; May 13.70 @13.72; 140 lots.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Sept. 15.—Close: Sept. 14.50; Dec. 14.55@14.65; Mar. 14.57 b; June 14.60 b; 15 lots; unchanged to 5 lower.

Tuesday, Sept. 16.—Close: Sept. 14.20 b; Dec. 14.40@14.50; Mar. 14.45 b; June 14.48 n; 15 lots; 12@30 lower.

Wednesday, Sept. 17.—Close: Sept. 14.25@14.48; Dec. 14.50@14.55; Mar. 14.50@14.60; June 14.55 n; no sales; 5@10 lower.

Thursday, Sept. 18.—Sept. 14.21@14.40; Dec. 14.48@14.50; Mar. 14.50@14.59; June 14.55 n; 12 lots; unchanged to 4 lower.

Friday, Sept. 12.—Sept. 14.18@14.48; Dec. 14.53@14.55; Mar. 14.61@14.63; June 14.66n; 10 lots. Closing 3 lower to 11 higher.

CHICAGO COTTON OIL

Closing Prices

Monday, Sept. 15.—Oct. 13.89; Dec. 13.76; Jan. 13.83; Mar. 13.88; all n; cash 14.05 n.

Tuesday, Sept. 16.—Oct. 13.80 n; Dec. 13.67 n; Jan. 13.73 n; Mar. 13.79 n; cash 13.96 n.

Wednesday, Sept. 17.—Oct. 13.90; Dec. 13.80; Jan. 13.78; Mar. 13.80; all n; cash 14.00 n.

Thursday, Sept. 18.—Oct. 13.82; Dec. 13.72; Jan. 13.74; Mar. 13.83; all n; cash 14.00 n.

Friday, Sept. 19.—Oct. 13.73; Dec. 13.61; Jan. 13.61; Mar. 13.72; all n; cash 13.90n.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 19, 1941:

PACKER HIDES		Week ended Sept. 19	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15½	@15	12½@13	@11
Hvy. Tex. str.	@14½	@15		
Hvy. butt brnd'd str.	@14½	@15	@11	@10½
Hvy. Col. str.	@14	@15		
Ex-light Tex. str.	@15	@15	10½@11	@10½
Brnd'd cows	@14½	@15	@12	@12
Hvy. nat. cows	@15½	@15	12	@12½
Lt. nat. cows	@15½	@15	@12	@12½
Nat. bulls	@12	@13	@8½	@7½
Brnd'd bulls	@11	@12	@24½	@24½
Calfskins	23½@27	23½@27	18	@20
Kips, nat.	@20	@20	@18½	@18
Kips, ov-wt.	@19	@20	@60	@75
Kips, brnd'd	@17½	@20	@45	@50
Slunks, reg.	@1.10	@1.20		
Slunks, brls.	@55	@70		

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15½	14½@15	10½@11
Branded	@15	14½@14½	10
Nat. bulls	@12	11½@12	7
Brnd'd bulls	@11	10½@11	6½
Calfskins	20½@23	20½@23	15
Kips	@18	@20	@18
Slunks, reg.	@1.00n	1.00@1.06	@60
Slunks, brls.	@50n	@60	@40

COUNTRY HIDES

Hvy. steers	@11½	11½@11½	7½@7½
Hvy. cows	@11½	@11½	7½@7½
Bufs	@13½	13½@13½	@9½
Extremes	@15	14½@14½	@11½
Bulls	8	8¾	5¾@6
Calfskins	@16	@18½	@13
Kipskins	@16	16@16½	12@12½
Horsehides	5.75@6.50	5.75@6.60	4.50@5.25

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	1.75@1.80	1.75@1.85	1.30@1.35
Dry pelts	@24n	24@25	19@19½

HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during June, 1941.

IMPORTS

	Pounds	Value
Cattle hides, dry	2,960,151	\$ 320,694
Kipskins, dry	31,038,413	3,280,797
Calfskins, dry	908,119	108,527
Sheep and lamb skins	754,605	55,807
pickled, fleshers, skivers	219,850	31,598
Sheep and lamb slats, dry	271,981	63,333
Buffalo hides, dry and wet	2,744,656	436,460
Indian buffalo hides, dry and wet	8,810,575	506,410
Horse, colt and ass skins	448,431	83,970
dry	308,598	40,443
wet	154,311	82,942
Goat and kid skins, dry	343,414	27,730
Deer and elk skins	567,251	41,559
Reptile skins	8,272,701	1,854,608
Shark skins	303,821	36,288
Other fish skins	2,284	1,488
Seal skins, not fur	216,222	39,824
Other hides and skins (pieces)	92,341	62,486
	6,811	746
	108,450	4,339
	18,287	2,383
	98,334	127,450

CHICAGO HIDE MOVEMENT

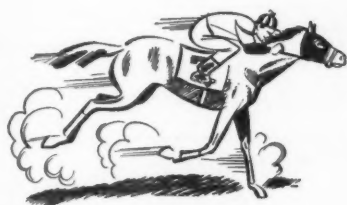
Receipts of hides at Chicago for the week ended September 13, 1941, were 4,627,000 lbs.; previous week 3,243,000 lbs.; same week last year 3,992,000 lbs.; Jan. 1 to date, 181,550,000 lbs.; same period last year, 170,255,000 lbs.

Shipments of hides from Chicago for week ended September 13, 1941, were 5,854,000 lbs.; previous week 5,732,000 lbs.; same week last year 6,542,000 lbs.; Jan. 1 to date, 193,681,000 lbs.; same period last year, 191,761,000 lbs.



"And I'm sayin' you're gonna get lost without the Provisioner"

Thanks Army. Thanks Navy. Whichever said it. As you may have guessed, they are talking about the PRE-CONVENTION issue of THE NATIONAL PROVISIONER. To you who attended the annual convention at the Drake last year and found the PRE-CONVENTION issue such a help in "getting around" the good news is that we are going to do it again this year in our issue dated September 27. Here are some of the questions that are bound to "pop-up" during your stay in Chicago:



RACING

Question—What is the time of the Convention sessions and what will be discussed?

Answer—See your copy of the Pre-Convention Issue.

Q—What companies are exhibiting, where are the exhibits located, what is being featured and who is representing the exhibitor?

A—See your copy of the Pre-Convention Issue.

Q—What companies have "Hospitality Headquarters" and where are they located?

A—See your copy of the Pre-Convention Issue.

Q—Where are some good night clubs and "what will it set me back to go"?

A—See your copy of the Pre-Convention Issue.

Q—Where are some good dining places near the Drake?

A—See your copy of the Pre-Convention Issue.

Q—What good shows are in town and what are the prices?

A—See your copy of the Pre-Convention Issue.

Q—Where can I go to church Sunday near the Drake?

A—See your copy of the Pre-Convention Issue.

Q—What about sports events, radio programs, stores and shops, and points of interest to visit in Chicago?

A—See your copy of the Pre-Convention Issue.



RADIO



SPORTS



SIGHT-SEEING



NITE CLUBS



DINING

If you are coming to Chicago to attend the annual convention of the American Meat Institute, the PRE-CONVENTION issue of THE NATIONAL PROVISIONER will reach you just on the eve of your departure. Bring it with you. It will contribute much to the enjoyment of your visit. We will have extra copies for distribution at the Drake but last year our supply was exhausted early in the sessions. Watch for the PRE-CONVENTION issue. It will be dated September 27.

THE NATIONAL Provisioner Pre-Convention Issue

LIVESTOCK MARKETS *Weekly Review*

Record Marketings Forecast for 1942

THE livestock outlook for 1942 is the most favorable in many years, according to the U. S. Bureau of Agricultural Economics. Total marketings of livestock next year will be larger than in 1941, and the total commercial production of meat is expected to set a new high record. Moreover, further improvement in domestic consumer demand conditions is expected, and this, together with large government purchases of pork and lard, will give strong support to 1942 livestock prices.

The agricultural program for 1942, recently announced by the Secretary of Agriculture, calls for a substantial increase in the production of meat and livestock products. Except for a moderate reduction in the number of pigs raised in 1940, livestock production has followed a marked upward trend during the past four years, and the 1942 goals for livestock slaughter (see page 9 of THE NATIONAL PROVISIONER of September 13) are well in line with potential supplies available for market next year.

Both the 1941 fall pig crop and the spring crop of 1942 are expected to show material gains over those of a year earlier, and total hog slaughter in 1942 probably will be the largest on record. Although large quantities of pork and lard will be purchased under the food-for-defense program next year, the total supply of hog products available for domestic consumption will be about as large as in 1940.

For cattle and calves, the 1942 goal calls for total U. S. slaughter of 28 million head, nearly 3 million head greater than the probable kill in 1941. The number of cattle and calves on farms at the beginning of 1942 will be

nearly as large as at the 1934 peak. The outlook for cattle feeders during the coming year is not as promising as in some recent years, but producers who raise their own stock and have ample supplies of feed and roughage have favorable prospects for 1942.

The number of lambs on feed at the beginning of 1942 probably will not differ greatly from the record number on feed January 1 this year.

STOCKERS AND FEEDERS

Stocker and feeder shipments received in the Corn Belt states¹ in August:

	Cattle and Calves Aug. 1941	Aug. 1940
Stockyards	97,635	137,489
Direct	45,089	107,152
Total	142,724	244,641
Total, July to Aug. Incl.	225,452	417,063
	Sheep and Lambs	
Stockyards	106,094	122,060
Direct	272,720	307,247
Total	378,814	429,307
Total, July to Aug. Incl.	508,672	602,320

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards, while stopping for feed, water, and rest en route.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during August, 1941, in Alabama, Florida and Georgia:

	Aug. 1941	July 1941	Aug. 1940
Cattle	42,520	39,199	38,966
Calves	21,308	15,783	21,264
Hogs	52,143	55,794	63,819
Sheep	1,484	2,908	1,050
	Total 8 mos. 1941	Total 8 mos. 1940	
Cattle	313,622	252,349	
Calves	112,166	94,931	
Hogs	390,896	813,827	
Sheep	9,662	5,493	

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service)

Des Moines, Ia., September 18.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota hog receipts were not excessive and hog prices declined, in sympathy with fresh pork market. Butcher hogs were 5 to 10c lower than a week ago.

Hogs, good to choice:

160-180 lb.	\$10.70@11.65
180-240 lb.	11.50@11.80
240-270 lb.	11.30@11.60
270-300 lb.	11.10@11.40
300-330 lb.	10.90@11.20
330-360 lb.	9.90@10.40

Sows:

330 lbs. down	\$10.20@10.60
330-400 lb.	9.90@10.40
400-500 lb.	9.60@10.10

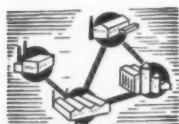
Receipts of hogs at Corn Belt markets for week ended Sept. 18, 1941:

	This week	Last week
Friday, Sept. 12	29,600	23,000
Saturday, Sept. 13	14,300	22,900
Monday, Sept. 15	18,100	25,100
Tuesday, Sept. 16	18,800	15,200
Wednesday, Sept. 17	22,500	19,600
Thursday, Sept. 18	22,900	19,400

LIVESTOCK AT 67 MARKETS

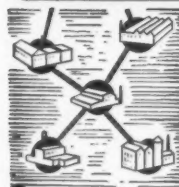
August receipts, local kill, shipments, as reported by U. S. Agricultural Marketing Service:

	CATTLE	Local slaughter	Ship- ments
August, 1941....	1,257,136	744,338	501,567
August, 1940....	1,248,870	641,927	597,300
August 5-yr. av.	1,383,380	742,577	617,716
	CALVES		
August, 1941....	471,280	287,428	178,166
August, 1940....	535,819	298,959	235,846
August 5-yr. av.	607,644	391,576	245,942
	HOGS		
August, 1941....	1,594,920	1,360,935	523,958
August, 1940....	2,176,880	1,496,922	676,370
August 5-yr. av.	1,800,694	1,264,429	523,751
	SHEEP AND LAMBS		
August, 1941....	2,002,635	921,967	1,103,644
August, 1940....	2,067,576	875,571	1,187,668
August 5-yr. av.	2,482,426	1,009,466	1,409,901



*Spotted in all
Livestock Centers!*

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NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 17, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:	
Steers.....	\$ 7.25@ 8.50
Cows, cutter and common.....	6.00@ 7.25
Cows, canners.....	4.75@ 6.00
Bulls, good.....	9.00@ 9.50
Bulls, medium.....	7.75@ 9.00
Bulls, cutter to common.....	6.50@ 7.50
CALVES:	
Vealers, good and choice.....	\$13.00@15.00
Vealers, common and medium.....	10.25@13.00
Vealers, culls.....	7.00@10.25
Calves, good and choice, 400-lb. dn.....	9.00@11.00
Calves, common and medium.....	7.75@ 9.00
Calves, culls.....	6.75@ 7.75

HOGS:	
Hogs, good and choice, 190-lb.....	\$12.30
Slaughter pigs, 122-lb.....	11.00

LAMBS:	
Lambs, good and choice.....	\$12.75@13.25
Lambs, medium and good.....	11.00@12.50
Lambs, common.....	9.00@10.50

Receipts of salable livestock at Jersey City public market for the week ended with September 13:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	2,034	2,454	283	4,137
Total, with directs.....	8,530	13,121	19,123	44,630
Previous week:				
Salable receipts.....	1,560	3,153	256	3,990
Total with directs.....	6,522	13,483	18,159	37,836

*Including hogs at 41st street.

CANADIAN STOCK EXPORTS

Canadian exports of beef cattle to the United States from January 1 to August 28, 1941 amounted to 89,638 head compared with 74,778 head a year earlier. Of this amount, 69,265 head were shipped from western Canada and 20,373 head from eastern Canada. The livestock industry in western Canada is experiencing better-than-average conditions in 1941. Cattle movements to eastern Canada this year have been smaller than in 1940.

Exports of Canadian livestock to the United States during eight months of 1941 and 1940:

	8 mos. 1941	8 mos. 1940
Cattle.....	89,638	74,778
Calves.....	32,149	58,585
Hogs.....	34,032	180

*Hog exports to the United States are now prohibited.

Hogs shipments from eastern Canada totaled 3,875 head; western Canada, 30,157 head. Hog numbers in western Canada are much larger than in 1940. During the period from January 1 to August 28, 3,798,000 hogs were marketed to packing plants compared with 3,024,000 head during the same period in 1940.

1941 INTERNATIONAL PLANS

The 1941 premium list for the forty-second annual International Live Stock Exposition will amount to approximately \$100,000, according to Manager B. H. Heide. Entries for the livestock classes will close on November 1, with the exception of carlots of cattle, sheep and hogs. Carlot entries will be accepted up to November 22, a week before the show opens.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, September 18, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.....	\$10.00@10.60	\$10.60@11.25	\$11.10@11.60	\$11.10@11.55	\$10.50@11.50
140-160 lbs.....	10.35@11.25	11.10@11.75	11.10@11.75	11.10@11.75	11.10@11.75
160-180 lbs.....	10.85@11.70	11.60@12.00	11.35@11.85	11.50@11.90	11.15@11.65
180-200 lbs.....	11.50@11.85	11.85@12.00	11.35@11.90	11.50@11.90	11.60@11.65
200-220 lbs.....	11.75@12.00	11.85@12.00	11.50@12.00	11.85@12.00	11.60@11.65
220-240 lbs.....	11.80@12.00	11.85@12.00	11.75@12.00	11.75@11.95	11.55@11.65
240-270 lbs.....	11.70@11.95	11.55@11.95	11.60@11.90	11.35@11.85	11.30@11.85
270-300 lbs.....	11.50@11.80	11.10@11.70	11.25@11.75	11.00@11.55	11.10@11.50
300-330 lbs.....	11.30@11.60	11.00@11.20	11.00@11.35	10.90@11.10	11.00@11.30
330-360 lbs.....	11.00@11.40	10.85@11.10	10.75@11.10	10.60@11.00	10.80@11.15

Medium:

160-220 lbs.....	10.50@11.65	10.70@11.75	10.65@11.65	11.25@11.90	11.00@11.60
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SOWS:

Good and choice:

270-300 lbs.....	10.65@10.90	10.80@10.90	10.35@10.65	10.25@10.40	10.20@10.30
300-330 lbs.....	10.35@10.75	10.75@10.90	10.35@10.60	10.25@10.40	10.15@10.30
330-360 lbs.....	10.15@10.50	10.45@10.80	10.15@10.50	10.10@10.35	10.10@10.25

Good:

360-400 lbs.....	9.90@10.25	10.15@10.65	10.00@10.35	9.85@10.25	10.00@10.25
400-450 lbs.....	9.60@10.00	9.90@10.10	9.75@10.10	9.75@10.10	9.85@10.15
450-500 lbs.....	9.40@ 9.65	9.65@10.15	9.65@ 9.90	9.50@ 9.90	9.75@10.00
Medium:					
250-500 lbs.....	9.00@10.50	9.15@10.50	9.25@10.15	9.40@10.35	9.65@10.20

PIGS (Slaughter):

Med. & good, 90-120 lbs.....	9.50@10.25	10.10@10.75			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.....	12.00@12.75	12.00@12.75	11.50@12.25	11.75@12.50	11.25@12.25
900-1100 lbs.....	12.00@12.75	12.00@12.75	11.35@12.25	11.75@12.50	11.00@12.25
1100-1300 lbs.....	11.75@12.75	11.75@12.50	11.25@12.15	11.50@12.25	11.00@12.00
1300-1500 lbs.....	11.50@12.50	11.50@12.50	11.00@11.75	11.25@12.25	11.00@12.00

STEERS, good:

750-900 lbs.....	11.25@12.25	11.00@12.00	10.50@11.50	10.75@11.75	10.50@11.25
900-1100 lbs.....	11.00@12.00	11.00@12.00	10.50@11.50	10.50@11.75	10.25@11.25
1100-1300 lbs.....	10.75@12.00	10.75@11.75	10.25@11.35	10.50@11.75	10.25@11.25
1300-1500 lbs.....	10.50@11.75	10.50@11.50	10.25@11.25	10.50@11.50	10.00@11.00

STEERS, medium:

750-1100 lbs.....	9.00@11.00	9.50@11.00	9.25@10.50	9.25@10.50	9.00@10.50
1100-1300 lbs.....	9.25@10.50	9.50@10.75	9.25@10.50	9.25@10.50	9.00@10.25

STEERS, common:

750-1100 lbs.....	8.00@ 9.25	8.00@ 9.50	7.50@ 9.25	7.75@ 9.25	7.50@ 9.25
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.....	11.75@12.75	11.75@12.50	11.50@12.25	11.50@12.25	11.50@12.25
Good, 500-750 lbs.....	11.00@12.00	10.75@11.75	10.50@11.50	10.50@11.50	10.50@11.50

HEIFERS:

Choice, 750-900 lbs.....	11.75@12.75	11.75@12.50	11.25@12.00	11.50@12.50	11.25@12.25
Good, 750-900 lbs.....	10.50@12.00	10.75@11.75	10.25@11.25	10.50@11.50	10.00@11.25
Medium, 500-900 lbs.....	8.75@11.00	9.00@11.00	8.50@10.25	8.25@10.50	8.25@10.50
Common, 500-900 lbs.....	7.00@ 9.00	7.50@ 9.00	7.00@ 8.50	7.25@ 8.25	7.00@ 8.25

COWS, all weights:

Good.....	8.00@ 9.00	8.00@ 8.75	7.75@ 8.75	8.00@ 8.75	8.00@ 9.00
Medium.....	7.25@ 8.00	7.25@ 8.00	7.25@ 7.75	7.25@ 8.00	7.00@ 8.00
Cutter and common.....	6.00@ 7.25	6.00@ 7.25	6.00@ 7.25	5.75@ 7.25	6.00@ 7.00
Canner.....	5.00@ 6.00	4.75@ 6.00	4.75@ 6.00	4.75@ 5.75	5.00@ 6.00

BULLS (Ylgs. Excl.), all weights:

Beef, good.....	8.50@ 9.25	8.75@ 9.00	8.35@ 8.75	8.25@ 8.50	8.50@ 9.00
Sausage, good.....	8.75@ 9.35	8.50@ 8.85	8.00@ 8.50	8.25@ 8.50	8.25@ 8.75
Sausage, medium.....	8.00@ 8.75	8.00@ 8.50	7.40@ 8.00	7.50@ 8.25	7.75@ 8.25
Sausage, cutter and com.....	7.25@ 8.00	6.50@ 8.00	6.75@ 7.40	6.00@ 7.50	7.00@ 7.75

VEALERS, all weights:

Good and choice.....	13.00@14.50	12.50@13.75	10.50@12.50	11.00@13.00	11.50@14.00
Common and medium.....	10.00@13.00	10.25@12.50	7.50@10.50	8.00@11.50	8.50@11.50
Cull.....	7.00@10.00	6.50@10.25	5.50@ 7.50	6.50@ 8.00	6.50@ 8.50

CALVES, 400 lbs. down:

Good and choice.....	9.00@11.00	9.00@11.00	9.50@11.00	9.50@11.00	9.50@11.00
Common and medium.....	7.50@ 9.00	7.50@ 9.00	7.50@ 9.50	7.50@ 9.50	8.00@ 9.50
Cull.....	6.75@ 7.50	6.00@ 7.50	5.50@ 7.50	6.00@ 7.50	6.00@ 8.00

Slaughter Lambs and Sheep:

SPRING LAMBS:

Good and choice.....	11.40@11.75	11.25@11.75	11.50@11.75	11.00@11.50	11.25@11.65
Medium and good.....	10.75@11.25	9.75@11.00	10.50@11.40	10.00@10.75	9.75@11.00
Common.....	8.75@10.50	8.25@ 9.50	8.75@10.50	8.75@ 9.75	8.50@ 9.50

YLG. WETHERS (Shorn):

Good and choice.....	9.00@ 9.75	9.50@10.00	9.00@ 9.50	9.00@ 9.50	
Medium.....	8.25@ 8.75	8.25@ 9.25	7.50@ 9.00	8.00@ 8.75	

EWES (Shorn):

Good and choice.....	4.75@ 5.65	4.25@ 5.00	3.75@ 5.00	4.25@ 5.25	4.25@ 5.25
Common and medium.....	2.75@ 4.50	2.50@ 4.25	2.50@ 3.75	3.00@ 4.25	2.75@ 4.25

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 21,907 cattle 2,501 calves, 23,058 hogs and 8,104 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Sept. 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	5,447	1,882	2,308	1,175
San Francisco.....	1,100	130	2,700	2,700
Portland.....	3,815	420	2,550	3,925

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 13, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,100 hogs; Swift & Company, 1,788 hogs; Wilson & Co., 7,241 hogs; Western Packing Co., Inc., 1,037 hogs; Agar Packing Co., 3,353 hogs; Shippers, 5,811 hogs; Others, 19,436 hogs.

Total: 41,312 cattle; 3,420 calves; 43,846 hogs; 19,687 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,994	481	2,854	2,626
Cudahy Pkg. Co.	2,541	514	1,623	5,023
Swift & Company	2,806	708	2,905	5,804
Wilson & Co.	2,057	408	732	1,856
Kornblum Pkg. Co.	821
Indep. Pkg. Co.	400
Others	6,432	274	1,740	5,102
Total	18,651	2,380	9,983	19,991

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,708	4,000	3,206
Cudahy Pkg. Co.	3,927	2,560	8,549
Swift & Company	3,360	2,134	4,445
Wilson & Co.	1,914	2,380	2,025
Others	5,398
Cattle and calves: Eagle Pkg. Co., 27; Greater Omaha Pkg. Co., 111; Geo. Hoffman, 65; Lewis Pkg. Co., 645; Nebraska Beef Co., 858; Omaha Pkg. Co., 198; John Roth Pkg. Co., 137; So. Omaha Pkg. Co., 850; Lincoln Pkg. Co., 254.			
Total	18,054	17,482	18,225

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,091	2,385	7,716	4,916
Swift & Company	3,697	3,510	4,524	5,176
Hunter Pkg. Co.	1,626	33	7,852	906
Heil Pkg. Co.	2,618
Krey Pkg. Co.	5,203
Laclede Pkg. Co.	2,444
Sleoff Pkg. Co.	850
Shippers	5,163	1,627	7,827	681
Others	8,991	87	2,166	622
Total	17,568	7,622	41,100	12,301

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,448	302	4,453	6,681
Armour and Company	3,052	426	4,181	3,716
Others	2,611	24	1,099	1,269
Total	8,111	752	9,733	11,666
Not including 331 cattle, 1,561 hogs and 2,762 sheep bought direct.				

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,297	50	3,290	2,677
Armour and Company	3,354	46	8,930	1,790
Swift & Company	2,597	40	2,542	1,969
Shippers	4,173	7	3,878	800
Others	293	8	27
Total	13,714	151	13,667	7,236

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,221	1,270	2,592	770
Wilson & Co.	3,423	1,239	2,561	773
Others	242	25	1,171
Total	6,886	2,534	6,324	1,543
Not including 1,428 cattle and 1,018 hogs bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,468	965	3,800	1,091
Wichita D. B. Co.	26
Dunn-Ostertag	135	117
Fred W. Dold	181	801
Sunflower Pkg. Co.	54	308
Pioneer Cattle Co.	92
Keefe Pkg. Co.
Excel Pkg. Co.	416
Others	3,852	428	586
Total	6,224	965	5,339	2,277
Not including 105 calves and 447 hogs bought direct.				

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,289	140	1,755	22,495
Swift & Company	1,787	248	1,772	18,450
Cudahy Pkg. Co.	762	18	1,248	2,414
Others	1,035	235	980	33,391
Total	4,893	650	5,753	76,750

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,339	2,118	7,906	3,650
Cudahy Pkg. Co.	828	907	2,593
Riffin & Son	928	19
Swift & Company	5,647	2,349	12,807	7,126
Others	4,708	593
Total	15,540	6,286	20,713	13,369

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	2,042	862	16,609	3,156
Armour and Company	589	281	3,169
Stumpf Bros.	134
Stark & Wetzel	216	30	675	46
Wabnitz and Deters	74	46	294
Maass Hartman Co.	37	12
Shippers	2,232	1,252	19,612	7,109
Others	841	322	206	555
Total	6,031	2,794	40,699	10,926

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,250	1,296	1,442	1,539
Swift & Company	3,133	1,576	1,214	1,521
Blue Bonnet Pkg. Co.	416	133	753	13
City Pkg. Co.	207	12	647
J. Schlachter	159	129
Rosenthal Pkg. Co.	58	30	32
Total	7,064	3,037	4,088	3,123

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	13	546
E. Kahn's Sons Co.	610	170	9,051	2,390
Lohrey Packing Co.	2	318
H. H. Meyer Pkg. Co.	20	3,665	56
J. Schlachter	159	129
J. & F. Schroth P. Co.	21	2,270
J. F. Stegner Co.	359	282	16
Shippers	434	123	2,080	1,640
Others	1,692	757	775	409
Total	3,297	1,468	17,159	5,087
Not including 822 cattle, 3,792 hogs and 1,053 sheep bought direct.				

RECAPITULATION

	CATTLE	Calves	Hogs	Sheep
Chicago	41,312	37,145	42,991
Kansas City	18,651	18,657	18,852
Omaha	18,054	18,054	18,852
East St. Louis	17,568	14,386	21,542
St. Joseph	811	6,733	6,454
Sioux City	13,714	12,377	11,499
Oklahoma City	6,888	6,387	3,517
Wichita	6,224	5,886	2,004
Denver	4,893	4,090	4,652
St. Paul	15,540	14,643	12,767
Milwaukee	3,259	3,057	3,098
Indianapolis	6,031	5,885	6,187
Cincinnati	3,296	2,837	3,462
Ft. Worth	7,064	6,473	4,522
Total	163,308	156,939	155,487

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	43,846	36,303	55,297
Kansas City	9,683	8,203	16,441
Omaha	17,482	19,371	20,212
East St. Louis	41,100	35,916	44,327
St. Joseph	9,733	9,685	16,631
Sioux City	13,667	13,546	14,152
Oklahoma City	6,324	4,928	5,128
Wichita	5,339	4,355	7,237
Denver	5,755	4,913	5,585
St. Paul	20,713	19,808	25,823
Milwaukee	7,763	5,967	9,027
Indianapolis	40,699	37,333	46,750
Cincinnati	17,159	17,289	22,654
Ft. Worth	4,088	3,959	6,546
Total	243,651	217,671	299,808

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	19,697	11,274	21,473
Kansas City	19,991	13,723	20,438
Omaha	18,225	14,352	14,624
East St. Louis	12,301	12,713	14,853
St. Joseph	11,666	11,095	15,109
Sioux City	7,236	9,614	8,034
Oklahoma City	1,543	1,874	1,874
Wichita	2,277	2,157	2,081
Denver	76,750	52,117	70,461
St. Paul	13,369	12,467	12,677
Milwaukee	1,664	1,427	1,921
Indianapolis	10,926	8,506	10,418
Cincinnati	1,468	5,113	1,418
Ft. Worth	3,123	2,932	6,684
Total	200,238	159,364	202,020

*Cattle and calves. †Not including directs.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand September 1, 1941, compared with the same date in 1940:

	Sept. 1, 1941	Sept. 1, 1940	Sept. 1, 1936-40
Broilers	9,743	6,247	9,753
Fryers	5,262	2,539	2,745
Roasters	9,823	3,363	4,889
Fowls	17,060	19,807	13,165
Turkeys	12,888	21,090	11,419
Ducks	11,685	11,034	9,563
Miscellaneous	12,099	12,350	14,828
Unclassified poultry	6,697	5,746
Total	85,276	82,178	65,542

*Carried under "Miscellaneous Poultry" previous to January 1, 1940.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 8	17,828	1,160	12,204	11,224
Tues., Sept. 9	9,929	1,078	15,197	7,970
Wed., Sept. 10	10,122	569	13,628	7,095
Thurs., Sept. 11	4,211	738	14,900	15,746
Fri., Sept. 12	637	243	4,870	9,831
Sat., Sept. 13	1,900	800	1,900	5,500
*Total this week	44,027	4,088	62,399	55,366
Prev. week	39,289	4,087	51,409	34,830
Year ago	44,525	4,098	74,821	42,963
Two years ago	45,503	6,290	68,727	52,332

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 8	3,306	12	1,269	1,058
Tues., Sept. 9	2,946	108	576	1,102
Wed., Sept. 10	3,744	30	392	670
Thurs., Sept. 11	1,945	21	1,921	406
Fri., Sept. 12	500	1,000	200
Sat., Sept. 13	200	100
Total this week	12,641	171	5,259	3,438
Previous week	10,342	406	5,551	822
Year ago	17,267	694	5,918	2,212
Two years ago	14,602	560	4,566	2,560

*Including 912 cattle, 759 calves, 20,132 hogs and 38,094 sheep direct to packers.

†All receipts include directs.

SEPTEMBER AND YEAR RECEIPTS

	September 1941	September 1940	September 1936-40
Cattle	83,336	80,289	1,261,002
Calves	8,167	8,818	158,621
Hogs	113,563	140,317	3,085,047
Sheep	90,308	61,949	1,548,582

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Sept. 13	\$11.70	\$11.15	\$4.75	\$11.35
Previous week	11.80	10.90	4.50	12.15
1940	11.50	8.45	3.35	9.20
1939	10.55	7.50	3.35	9.45
1938	10.55	8.35	2.85	7.90
1937	13.75	11.70	4.00	11.25
1936	9.30	9.85	3.00	9.10
Av. 1936-40	\$11.05	\$8.75	\$3.50	\$9.40

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Sept. 13....	31,396	57,141	51,928
Previous week	28,563	45,583	33,645
1940	27,380	69,314	40,199
1939	31,390	56,699	49,024
1938	31,911	67,914	62,447
1937	33,957	41,008	55,686

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 13, 1941:

	CATTLE		
	Week ended Sept. 13	Prev. week	Cor. week, 1940
Chicago ¹	27,609	24,931	18,444
Kansas City.....	21,031	20,708	19,602
Omaha ²	19,145	18,464	17,296
East St. Louis.....	12,408	9,425	12,340
St. Joseph.....	7,495	7,982	5,987
St. Paul.....	9,083	8,539	5,203
Wichita ³	2,230	7,004	2,730
Philadelphia.....	1,954	1,748	1,993
Indianapolis.....	2,408	2,195	1,730
New York & Jersey City.....	10,001	8,718	9,272
Oklahoma City.....	10,850	9,597	5,986
Cincinnati.....	8,093	3,535	4,700
Denver.....	5,356	4,274	4,552
St. Paul.....	15,340	14,301	9,714
Milwaukee.....	3,160	2,896	2,963
Total.....	152,415	144,617	125,462

*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Sept. 13	Prev. week	Cor. week, 1940
Chicago.....	70,298	47,622	79,160
Kansas City.....	24,336	27,533	40,222
Omaha.....	25,140	21,543	22,027
East St. Louis.....	55,773	45,712	53,492
St. Joseph.....	10,306	10,833	19,189
St. Paul.....	15,276	14,427	12,167
Wichita.....	6,353	5,067	8,229
Philadelphia.....	14,580	14,032	14,672
Indianapolis.....	18,207	14,098	10,155
New York & Jersey City.....	35,727	32,712	42,772
Oklahoma City.....	7,342	5,459	10,102
Cincinnati.....	15,115	14,962	19,407
Denver.....	5,720	5,092	5,788
St. Paul.....	20,713	19,808	25,823
Milwaukee.....	7,753	5,632	1,908
Total.....	331,653	284,582	374,110

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Sept. 13	Prev. week	Cor. week, 1940
Chicago.....	13,565	9,635	17,639
Kansas City.....	19,091	15,725	22,000
Omaha.....	24,538	21,504	20,645
East St. Louis.....	11,620	12,088	14,095
St. Joseph.....	13,150	11,868	12,963
St. Paul.....	5,891	10,467	8,009
Wichita.....	1,081	2,157	2,081
Philadelphia.....	4,045	3,645	4,185
Indianapolis.....	5,298	4,286	3,362
New York & Jersey City.....	55,830	49,907	65,216
Oklahoma City.....	1,543	1,874	1,874
Cincinnati.....	12,113	9,964	3,419
Denver.....	11,010	10,065	9,572
St. Paul.....	13,369	12,467	12,677
Milwaukee.....	1,630	1,422	1,921
Total.....	190,201	169,092	195,956

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Sept. 13:

	At 20 markets:		
	Cattle	Hogs	Sheep
Week ended Sept. 13.....	241,000	312,000	357,000
Previous week.....	231,000	280,000	275,000
1940.....	267,000	357,000	372,000
1939.....	272,000	347,000	378,000
1938.....	270,000	322,000	415,000

	At 11 markets:		
	Cattle	Hogs	Sheep
Week ended Sept. 13.....	243,000	312,000	357,000
Previous week.....	231,000	280,000	275,000
1940.....	267,000	357,000	372,000
1939.....	272,000	347,000	378,000
1938.....	270,000	322,000	415,000

	At 7 markets:		
	Cattle	Hogs	Sheep
Week ended Sept. 13.....	182,000	202,000	224,000
Previous week.....	163,000	176,000	164,000
1940.....	196,000	228,000	213,000
1939.....	208,000	193,000	251,000
1938.....	187,000	199,000	282,000

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended Sept. 13.

	Cattle	Calves	Hogs
Week ended Sept. 13.....	2,408	623	5,454
Last week.....	2,217	768	5,396
Last year.....	1,890	791	6,253

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK		
	Week ended Sept. 13, 1941.....	PHILA.	BOSTON
STEERS, carcass	10,585	2,941	3,322
Week previous.....	9,617	2,711	2,823
Same week year ago.....	9,716	2,567	2,592
COWS, carcass	772	1,111	2,564
Week ending September 13, 1941.....	614	1,086	2,029
Week previous.....	1,372	1,413	2,877
Same week year ago.....	512	915	130
BULLS, carcass	770	902	105
Week ending September 13, 1941.....	547	758	65
Week previous.....	10,591	867	567
Same week year ago.....	13,083	886	456
VEAL, carcass	11,190	1,096	697
Week ending September 13, 1941.....	44,579	11,926	17,647
Week previous.....	52,225	14,121	15,463
Same week year ago.....	45,974	12,143	16,517
LAMB, carcass	2,557	389	1,182
Week ending September 13, 1941.....	1,799	308	967
Week previous.....	2,053	371	1,536
MUTTON, carcass	1,107,009	263,492	186,744
Week ending September 13, 1941.....	2,144,218	230,902	116,812
Week previous.....	2,379,020	348,507	237,659
PORK cuts, lbs.	406,151
Week ending September 13, 1941.....	194,617
Week previous.....	548,820
Same week year ago.....	548,820

LOCAL SLAUGHTERS

	NEW YORK		
	Week ended Sept. 13, 1941.....	PHILA.	BOSTON
CATTLE, head	10,001	1,954
Week ending September 13, 1941.....	8,718	1,748
Week previous.....	9,272	1,993
Same week year ago.....	13,982	1,906
CALVES, head	13,476	2,157
Week ending September 13, 1941.....	14,950	2,607
Week previous.....	33,408	14,580
Same week year ago.....	32,712	14,032
HOGS, head	42,772	14,672
Week ending September 13, 1941.....	55,839	4,045
Week previous.....	49,907	3,645
Same week year ago.....	65,216	4,096

Country dressed product at New York totaled 3,174 veal, no hogs and 132 lambs. Previous week 3,650 veal, no hogs and 118 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for the week ended September 12 totaled 494,450 head compared with 546,719 head last year, a decrease of 52,269 head. Cattle slaughter showed a gain of 31,229 head, amounting to 180,486 head against 149,257 head in 1940.

Number of animals processed in 27 centers for week ended September 12:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,054	13,850	35,727	56,748
Phila. & Balt.....	4,608	1,200	23,577	2,920
Ohio-Indiana Group ²	9,748	4,246	48,720	13,328
Chicago ³	33,781	5,401	70,298	59,524
St. Louis Area ⁴	14,527	11,938	55,773	17,132
Kansas City.....	16,711	4,648	24,336	16,742
Southwest Group ⁵	24,498	8,912	26,404	21,842
Omaha.....	17,897	546	25,140	28,035
St. Paul.....	9,513	174	15,275	12,478
St. Paul-Wis. Group ⁶	22,942	14,061	66,364	20,546
Interior Iowa & So. Minn. ⁷	16,207	4,734	102,836	46,006
Total.....	180,486	60,750	494,450	295,301

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio. ³Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁴Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEERS		
	Week ended Sept. 11	Last week	Same week 1940
Toronto.....	\$ 9.75	\$ 9.85	\$ 9.00
Montreal.....	10.00	9.50	9.25
Winnipeg.....	9.50	9.25	8.50
Calgary.....	9.75	9.50	7.25
Edmonton.....	9.50	9.25	8.00
Prince Albert.....	8.25	8.25	6.50
Moose Jaw.....	8.25	8.25	6.75
Saskatoon.....	8.25	8.50	8.00
Regina.....	8.50	8.75	6.75
Vancouver.....	10.00	9.50	8.00

	VEAL CALVES		
	Week ended Sept. 11	Last week	Same week 1940
Toronto.....	\$13.50	\$13.50	\$11.50
Montreal.....	13.00	13.00	11.00
Winnipeg.....	11.50	11.50	9.50
Calgary.....	10.00	10.00	7.50
Edmonton.....	10.00	10.00	8.00
Prince Albert.....	9.50	9.50	7.25
Moose Jaw.....	9.50	10.00	7.75
Saskatoon.....	11.00	11.00	8.00
Regina.....	10.00	10.50	8.50
Vancouver.....	9.50	9.50	7.50

	HOG CARCASSES*		
	Week ended Sept. 11	Last week	Same week 1940
Toronto.....	\$14.65	\$14.75	\$12.50
Montreal.....	14.85	14.85	12.50
Winnipeg.....	13.60	13.60	11.45
Calgary.....	13.35	13.45	11.15
Edmonton.....	13.55	13.50	11.35
Prince Albert.....	13.35	13.35	11.45
Moose Jaw.....	13.30	13.30	11.30
Saskatoon.....	13.15	13.15	11.15
Regina.....	13.20	13.20	11.15
Vancouver.....	14.35	14.45	11.15

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

	GOOD LAMBS		
	Week ended Sept. 11	Last week	Same week 1940
Toronto.....	\$11.75	\$11.75	\$ 9.50
Montreal.....	11.50	11.50	9.00
Winnipeg.....	9.75	9.75	7.75
Calgary.....	9.50	9.50	7.50
Edmonton.....	9.25	9.25	7.25
Prince Albert.....	8.75	8.75	7.00
Moose Jaw.....	9.25	9.50	7.25
Saskatoon.....	9.00	9.50	7.00
Regina.....	9.50	9.50	7.50
Vancouver.....	11.00	11.00	8.00

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

Packinghouse Cost Accountant

Experienced in the installation of departmental cost systems; capable of introducing advanced methods of cost control. W-395, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MANAGER, SUPERINTENDENT, SALES MANAGER. Have had practical, thorough experience. Would like position with Packer or Sausage manufacturer. Familiar with figuring costs, setting selling prices, also sales programs. Complete supervision of plant operations. General manager for large Eastern packer. Excellent references furnished. W-398, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN 25 years' experience, can handle killing floor, cutting and curing, stitch or artery pumping. Guarantee results. Production now 40,000 lbs. per week. W-353, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SUPERINTENDENT: With many years' practical packing house experience all operating departments. Beef or pork. Small stock. Killing, cutting, curing, smoke meats, sausage manufacturing, rendering, by products, etc. Handle costs and labor. Presently employed. Good reason for wanting change. References. W-413, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CAR ROUTE SALES MANAGER SALESMAN. Have had 15 years' experience. Familiar with entire New England Chains, Sausage Mfg., Jobbers, retailers. Understand all details car route operations. Can furnish excellent references. W-408, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN. Lifetime practical experience, also curing department, desires position, steady, sober worker, available at once, go anywhere. W-409, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED: 2 low head friction droppers complete with pulleys, counterweights, chains, sheaves, hooks and guides. W-411, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: 3x8' or 4x9' Lard Roll. W-412, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Men Wanted

WANTED: GENERAL MANAGER for medium-size plant. Must have thorough knowledge of packing-house operations, particularly qualified to handle beef sales. Give complete experience, qualifications, salary expected. W-399, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Sausage maker to take complete charge of sausage production in Western Pennsylvania plant. Inquire care NATIONAL PROVISIONER stating fully experience, references, and any specialties. Also state salary. Permanent position. W-410, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT. Well and long established Eastern plant curing and processing hams, bellies, dried beef, etc., and manufacturing all kinds of sausages (no slaughtering operations) requires the services of a qualified superintendent. State age, experience and salary expected. Confidential. W-406, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

ALL AROUND BUTCHER, practical experience in killing beef, hogs and small stock, cutting, trimming, curing, boning, smoked meats. Able to handle men, strictly sober, steady job and good pay for the right man. Give complete experience qualifications, salary expected in first letter. Mahler Packing Company, Mt. Sterling, Kentucky.

BY MEDIUM SIZED PACKER IN EAST: 2 ham boners; 2 cattle dressers; 1 casing man (for beef and hog); 1 all around maintenance man or engineer; 2 men for hog killing gang, and 1 man for Tripe Cleaning. All above good pay and steady employment. See Mr. Gee, Hotel Drake, Chicago, Ill., October 3-6, or write G-D, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SMALL UNINSPECTED PLANT in Mid-west has an opening for an experienced packing house superintendent. An opportunity for young or middle aged man who can handle killing, cutting, curing, sausage manufacturing, and live stock. State age, experience, qualifications, and references and starting salary expected. W-385, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

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Established Smoked Meat business. Smoke houses, cooler. All necessary equipment. Doing over 20,000 lbs. weekly. CHAS. ABRAHMS, 68 North Second street, Tel. Walnut 6685, Philadelphia, Pa.

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DUE TO DEATH. Large packing plant, fully equipped ready to go. Center of stock raising industry. Original cost \$315,000. Will sell for less than 20 cents on dollar. World's best opportunity. Write or wire. J. H. Higdon, El Paso, Texas.

FOR SALE: Well located small Packing Plant in Piedmont section of North Carolina. Now operating, annual sales \$150,000, well organized, expansion every year. Will sell half interest or entire plant. Reason for selling: Business has outgrown capital. W-403, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: Modern plant, good condition. In heart of Oklahoma's third food consuming zone. Center state's largest oil producing area; 250,000 in immediate area. About half price to competent party. Will stand rigid investigation. Plant ready to go. FRED L. YATES, Box 1190, Seminole, Okla.

Equipment for Sale

INSPECT AT OUR SHOPS, 335 Doremus Avenue, Newark, N. J., our large stock of equipment, such as Meat Grinders, Stuffers, Kettles, Filter Presses, Lard Rolls, Tankage Dryers, Ice Breakers and Crushers, Mixers, Crushers and Pulverizers, pumps, etc. Send us your inquiries, we desire to serve you. What have you for sale? We buy from a single item to a complete plant. CONSOLIDATED PRODUCTS CO., INC., 14-19 Park Row, New York City, N. Y.

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1 Sedberry Hammer Mill, with blower attached, extra screen, pulley drive, in first class condition. Price \$300.00 f.o.b., Wilmington. Six months to pay. WILMINGTON PROVISION COMPANY, Foot of Orange Street, Wilmington, Delaware.

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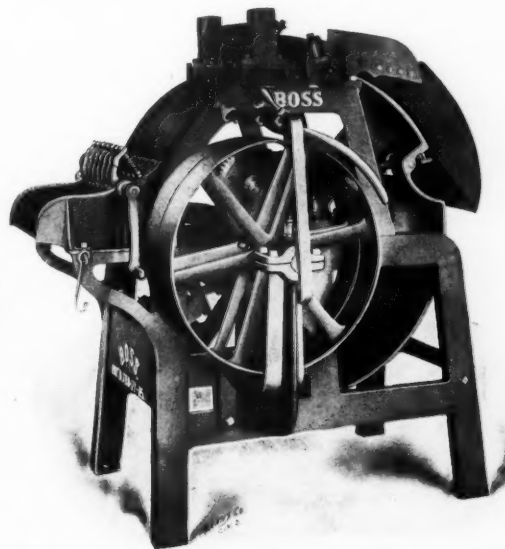


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